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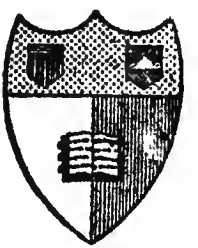

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CLARETS

AND

SAUTERNES

CLASSED GROWTHS
OF THE MEDOC AND
OTHER FAMOUS RED
AND WHITE WINES
OF THE GIRONDE.

London:
THE WINE AND SPIRIT TRADE RECORD,
22 & 23 Great Tower Street, E.C. 3.
1920.

To E. L. J. R.

We take leave to dedicate this volume to you, best of friends and most generous of men, because it was in consequence of your repeated appeals that we at last consented to adopt your original idea. It has now crystallised in book form and if, in its circulation through the Trade, it is of the slightest use to lovers of, and dealers in, Claret, we know full well you will be overjoyed.

H. C. L.
J. H.

La
4751

AUTHOR'S PREFACE.

THE notes that follow have necessarily been gathered from various sources. If they prove serviceable to the Wine Trade at all it is, in the main, through the value of such great source-books on the famous French vine-yards as Messrs. Feret & Fils' "Bordeaux and Its Wines," along with quotations from other sources—ancient and modern—first-hand revisions by the actual estate proprietors, etc. The book has also had the benefit of expert criticism by many who carry an honored name in the Trade, both on this side of the Channel and on the Continent, and for all such help, encouragement and advice, grateful thanks are due.

Among Claret connoisseurs the subject of "Château bottling" is of perennial interest, and even the most indifferent "layman" consulting a wine list will feel impelled, sooner or later, to seek enlightenment and satisfaction as to the mysterious formula "Château bottled," or, as the French usually put it: "Mis en bouteilles au Château."

What, it may be asked, was the origin of the practice of Château bottling? And by whom was it commenced? It would appear that the practice of bottling at the Château goes back nearly three-quarters of a century. According to investigations undertaken in Bordeaux a considerable time ago, the celebrated Château Lafite is credited with having inaugurated "La mise en bouteilles au Château" in 1847, but the distinction has

also been claimed for the corresponding giant among White wines—Château Yquem; the evidence, however, being less certain. In the early years of the innovation it would seem that the privilege of "Château bottling" at Château Lafite, at any rate, was taken advantage of only for quite small lots. There were, nevertheless, during the years 1847 to 1862, a few Château bottlings undertaken at Château Latour and Château Margaux. Probably there are many merchants still living who can recall the 1869 Château Lafite, purchased at the time by the firm of Jules Clavelle, who had all of it put into bottles at the Château. The transaction was very successful, not only because it authenticated the wine definitely and finally, but because it made the name of Clavelle well known in England and it is generally conceded that it contributed in no small degree to popularise this feature of the Grand French Wines. It is, as it were, an important landmark in the history of Claret. Château Margaux, another of the leaders among the triumvirate of Médoc giants, and no less famous than Lafite, had nearly all its 1869 vintage—which was of remarkable quality—bottled on the Estate. From this time onwards the practice became more and more general until it reached its zenith just before the outbreak of the lamentable World War. There were, of course, notable exceptions. For instance, at Château Lafite there was no Château bottling from 1885 to 1906. It was due to the initiative and hard striving of a very well-known Bordeaux House that the privilege of Château bottling at Lafite was re-established, after a comparatively long period of desuetude.

One other aspect remains to be touched upon. The various Châteaux mentioned in this book are dealt with according to the classification in use since 1855, as shown by the list drawn up, at Bordeaux, by the Syndicate of Brokers in that year.

G. A. K.

MATTERS DEALT WITH.

Section I.
THE "FIRST GROWTHS."

Château Lafite	Pauillac.
Château Margaux ...	Margaux.
Château Latour	Pauillac.
Château Haut-Brion ...	Pessac.

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THE "SECOND GROWTHS."

Mouton-Rothschild ...	Pauillac.
Rausan-Ségla	Margaux.
Rauzan-Gassies	,,
Léoville-Lascases ...	St. Julien.
Léoville-Poyferré	,,
Léoville-Barton	,,
Durfort-Vivens	Margaux.
Lascombes	,,
Gruaud-Larose-Faure ...	St. Julien.
Gruaud-Larose-Sarget ...	,,
Brane-Cantenac	Cantenac.
Pichon-Longueville ...	Pauillac.
Pichon-Lalande	,,
Ducru-Beaucaillou ...	St. Julien.
Cos d'Estournel	St. Estèphe.
Montrose	,,

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Kirwan	Cantenac.
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Lagrange	St. Julien.
Langoa	,,
Giscours	Labarde.
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Malescot-St.-Exupéry ...	Margaux.
Palmer	Margaux.
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Mouton-d'Armailhacq ...	Pauillac.
Le Tertre	Arsac.
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Pédesclaux	,,
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Section VI.
A CRÛ BOURGEOIS SUPÉRIEUR ST. ESTÈPHE.

Section VII.
A FEW "RED GRAVES."

Section VIII.
SELECTED ST. EMILIONS.

Section IX.
A FEW "POMEROL" WINES

Section X.
THE CLASSED WHITE WINES.

Section XI.
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Section

I.

PUBLISHERS' NOTE.

We wish it to be distinctly understood that the particulars of monopolies or purchases of certain vintages are given with the utmost reserve and without any guarantee of their correctness, although we have made every possible effort to secure their absolute accuracy.

First Growths.

Château Lafite	Pauillac.
Château Margaux	Margaux.
Château Latour	Pauillac.
Château Haut-Brion ...	Pessac.

I.—CHATEAU LAFITE.

PREMIER CRU CLASSE, PAUILLAC, MEDOC.

To the Claret drinker in England, or indeed the connoisseur of Bordeaux Wines anywhere, the name of Château Lafite, one of the four "Premiers Grands Crûs de Medoc," has much in it that is attractive. No Claret Wine list with any pretension to adequacy seems complete without it, and whilst, perhaps, "Château Lafite" has not quite the same significance, or is not the same index of value, to the Englishman as to the Frenchman, there can be no question of the undisputed popularity of this great Wine the whole world over.

The history of Château Lafite has been given in epitome many times, and in a work of this kind it is not possible to attempt more than the barest outline. Except vague references in the fourteenth and fifteenth centuries, very little is known about the proprietors of Château Lafite till we come to the eighteenth century, when mention is made of the Segur family. Before 1793, and even before that great social upheaval, the French Revolution, it belonged for some considerable time to a family named De Pichard, which emigrated; Monsieur de Pichard—who was President of the Parliament of the ancient province of Guyenne—having been executed, on account of his political opinions, at Paris. The Château was sold as French national property in 1793 to Mons. Vandenberghes for a sum of 1,200,000 francs. It changed hands in 1818, being acquired by Mme. Rosalie Lemaire, who bought it for 1,000,000 francs, or thereabouts; was sold again in 1821 to Sir Harry Scott for a similar

amount, and thence, in 1867, passed to the heirs of Mons. Vandenberghes. In 1868 it became the property of Baron Jas. de Rothschild, by which time it had greatly augmented in value, the purchase price paid by the Baron being no less than 4,400,000 francs. At the present time the property is held by the surviving heirs of Baron Rothschild. The estate has an area of about 123 hectares (304 acres), of which seventy are given over to the vine. The vineyard is divided

CHATEAU LAFITE.

into three parts, the principal part being situated around the Château ; then there is a small portion in St. Estèphe, and lastly, on the plateau, the Carruades. Production is computed at about 210 tonneaux annually, four hhds. going to the tonneau. The " peak " year in the statistics of production was the famous 1893, when 250 tonneaux (1,000 hhds.) were made.

It can readily be gathered by the increased importance of the property, fully displayed in the figures, that Wine-making at Château Lafite has long since been reduced to a fine art, under the direction of Monsieur Mortier, the manager. Irrespective of scientific methods, and the utmost care bestowed upon all details, the reputation of the growth in all other respects is well looked after, so much so that no bad year is ever permitted to be quoted on the market as Château Lafite. In years of inferior production it is simply sold as " Vin Rouge," and on condition that the buyer or buyers shall not refer to it as " Lafite." This protection of the growth, of course, applies equally to the Château bottlings, which are much sought after. Whenever the

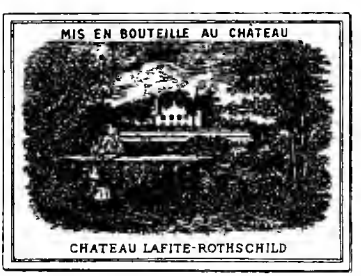
practice of Château bottling has been in operation, only approved years have been bottled at the Château, a fact that is well evidenced when it is recalled that there was no Château bottling allowed at Château Lafite for twenty years after 1885, the "closed time" having come to an end in 1906, although it must not by any means be overlooked that there were many good years among those comprised in the period excepted. The excepted period is merely typical of the extreme care taken to uphold the reputation of the growth in every particular.

As concerns the initiation of the idea of Château bottling, Château Lafite offers some interesting facts in this connection. It would appear "La mise en bouteilles au Château" was commenced at or about 1846-1847, and it is noteworthy that, up to a few years ago, some of the 1846 Château Lafite, Château bottling, was still being quoted on the Bordeaux market by a leading broker. During the ten or fifteen years following, it was possible to arrange for Château bottling at Lafite, but it is understood the privilege was not generally availed of, except for quite small lots. The first recorded instance of the whole of the produce of a vineyard being put into bottle at the Château in its entirety was that of Lafite 1869, when Messrs. J. Clavelle and Co., who bought the Wine, had it Château bottled. Although "Château bottling" was still in its initial stages, the Château bottling of that year subsequently went to a high price. There is no doubt that this particular transaction did much in the way of popularising the idea of Château bottlings, connoisseurs especially, by this time, realising its value. Among the celebrated vintages of Château Lafite, Château bottlings, that eventually realised high figures, in addition to the 1869 just quoted must be mentioned the 1864, 1874, 1875, 1878, 1880, and so on. What may be termed "freak years," such as the 1858 (with vintage and comet), also fetched good prices, whilst the first Château-bottled Lafite that can be traced—that of 1846, and for this reason more or less a curiosity—reached a relatively high quotation. Naturally, as any particular Wine becomes scarce—other things being equal—there is a tendency for the price to rise, irrespective of original market quotations or the ordinary effluxion of time.

During the closure as regards Château bottlings at Lafite, as before referred to, there were many inquiries for

the Château bottlings, and Claret consumers—in fact, the Wine trade generally—owe much to the resumption of the privilege—for it is a privilege, with such a magnificent growth—of Château bottling at Lafite to the two houses, Messrs. Lebègue et Cie. and Messrs. L. Rosenheim et Fils, under whose auspices the Château bottlings were, in 1906, recommenced, and who purchased the crop, part going for five years to Messrs. Lebègue, whilst Messrs. L. Rosenheim et Fils bought half the yield for the years 1907 to 1911, and acquired the monopoly for the years 1912 to 1916. The 1917, 1918 and 1919 vintages were shared between Messrs. Barton and Guestier, J. Calvet and Cie, Eschenauer and Cie, Journu Frères, Kappelhoff and Cie, and Schröder and Schyler and Cie.

The accompanying illustrations are reproductions of the label, cork-brand, case-brand and top of capsule as used by the Château for recent vintages, and, "en passant," it is interesting to note the name, "Rothschild" has been added to the description on the label, the corks, and the cases ; the date of the year having been put on, for the first time, so long ago as 1875.



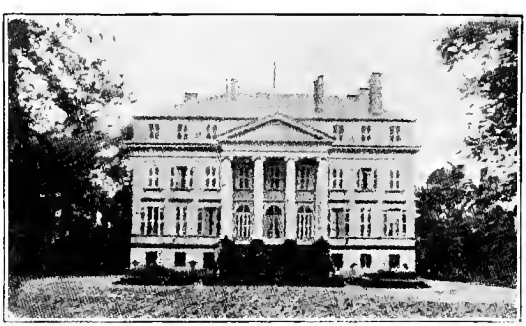
MIS EN BOUTEILLE
AU CHÂTEAU

Once more, in connection with the appearance of the name "Rothschild" on the labels, etc., and to prevent misapprehension on this side of the Channel, it may be stated the Bordeaux trade generally lists the growth itself as "Château Lafite Rothschild"—the shorter title of "Château Lafite" being retained for trade purposes over here on account of its greater familiarity.

II. CHATEAU MARGAUX.

PREMIER CRU CLASSE, MARGAUX, MEDOC.

To the regular Claret drinker the very name "Château Margaux" conjures up ideas of lusciousness—the name comes smoothly off the tongue, no less so than the actual Wine itself strikes softly on the palate. The connoisseur, if not the man in the street, easily distinguishes, of course, between Wines merely from the "district" of Margaux and those emanating from the famous Château, although, by the way, it must be mentioned most Wines from Margaux possess the characteristic flavour and elegant bouquet of that justly celebrated district. Good specimens of Château Margaux have reached figures easily rivalling those attained by any of the "Kings of the Médoc."



The property is extremely old. It has not always been known as Château Margaux, but even under its present appellation it has a very long history. In the fifteenth century it was known under the name of "Lamothe," and in the seventeenth century was "leased" by a certain Messire Pierre des Mesures de Rauzan. At one time, like most of the larger Châteaux, it was a fortified castle, being owned by the Seigneur de Montferrand. It was afterwards acquired by the Seigneur de Durfort. In the year 1750, its then proprietor (Mons. de Fumel) made considerable alterations and improvements to the vineyard. The Marquis

of Lacolonilla subsequently bought it, and demolished the manor house as it then stood and built the Château as it is to be seen to-day. Some years afterwards (1836, to be precise), the Viscount O. Aguado, Marquis de las Marimas, purchased it from its then owner, his son afterwards disposing of it in 1879 to the late Count Pillet-Will, head of one of the greatest French banking houses. According to the latest available figures the estate consists of 92 hectares, or roughly, 230 acres. The result of the important additions and improvements effected by Mons. de Fumel has been to set the seal of the highest possible distinction on the Wines of this magnificent Château. As to the production on this estate, it is reckoned to be about 190 tonneaux annually ; 400 tonneaux were made in 1896, and it will be well to mention here that throughout this book all figures concerning production will connote *red wine*, unless the context indicates differently.

In keeping with the always up-to-dateness displayed at Château Margaux, and, like its celebrated compeer, Lafite, among the four first growths, it was one of the earliest to adopt the principle of Château bottling, although it must be mentioned that Château bottlings—as such—were somewhat exceptional. The same care exhibited at the other great establishments is also naturally displayed at Château Margaux ; indeed, in some respects, special precautions are taken, and at vintage time only local men who know every peculiarity and every nook and corner of the comparatively small estate are employed. In spite of every precaution, however, the final result rests with Dame Nature, and vintages, according as the weather has been good, bad or indifferent, vary—sometimes considerably from one year to another. Years like 1882, 1883, and 1884 were regarded as inferior, as seen by the low prices realised ; whereas good and very good Wines are found among the years 1899, 1900, 1904, and 1911. In Château bottlings of Château Margaux good prices—at least on our side of the Channel—have been reached by such Wines as the 1870, 1875, 1877, 1878, 1887, 1890, and later vintages, as already indicated. The 1905 vintage was bought by Messrs. L. Rosenheim and Fils, whilst Messrs. Schröder & Schyler & Cie., Journu Frères, Kappelhoff & Cie., and Eschenauer & Cie. acquired the vintages, 1907—1916. Those of 1917-18-19 were purchased by Messrs. Barton and Guestier, J. Calvet and Co., Eschenauer, Journu Frères and Kappelhoff, and Schröder and Schyler.

It can be safely prophesied that Château Margaux will —the elements permitting—thoroughly well maintain, if not surpass, its old-time and well-deserved reputation, signalised as much in poetry as in prose, at least, whilst the product of its famous vineyard bears the special mark of the Château and the distinctive and justly-celebrated arms of Count Pillet-Will.

III. CHATEAU LATOUR.

PREMIER CRU CLASSE, PAUILLAC, MEDOC.

So much has already been written of Château Latour, one of the old defences of the Gironde against the pirates from the western seaboard of Gascony and Guyenne, that little remains to be said. The spot is peaceful enough now, but time was when the neighbourhood was infested by seafaring marauders, who sailed up the river attacking property on its banks, and who were only held in check by the numerous forts built by the nobility and gentry of those far-off days for the defence of themselves and dependents. These reflections are opened up by a sight of the "tower," which still remains, and which is surrounded now by the vineyard, much as some of the castles in England are surrounded by cornfields.

The ownership of Château Latour can be traced farther back than some of its rivals among the first growths, as we

CHATEAU LATOUR.

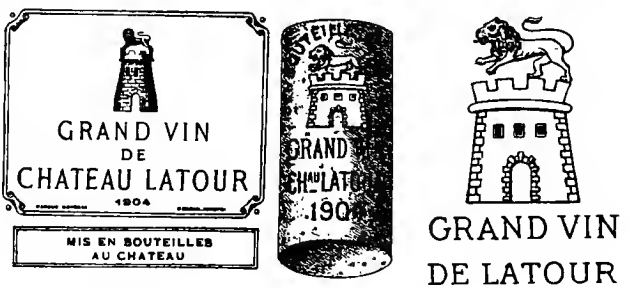
learn from "Bordeaux et Ses Vins" that it was purchased in 1670 by Monsieur de Chanavas, secretary of the Council to the King, and from him passed by marriage into the possession of the Clauzel family about 1677. It afterwards became, by virtue of a marriage settlement, the property of the Ségur family, and it has passed in the same way—by reason of marriage— into the hands of the present owners, Messieurs de Flers, de Beaumont, et de Courtivron. The merging by them of the property into a Company, styled the Société Civile du Vignoble de Château la Tour, has greatly facilitated the management of affairs on the estate, which now consists of about 185 acres, 100 of which are actual "vineyard." The 100 acres of vineyard produce about 116 tuns of first-class Wine, 10 tuns second-class, and 19 tuns of what is technically termed "Vin de Presse." It is interesting to observe that no fewer than 167 tonneaux were produced in 1893, the record year for quantity.

Château Latour is one, of course, of the three first-classed growths actually in the Médoc. The property itself is nicely situated on the banks of the river (the junction of the Garonne and Dordogne) near Bordeaux.

Consumers over here have not been slow to recognise the merits of this magnificent Wine, and the Château bottlings especially are in constant demand. In company with the establishments of Châteaux Lafite and Margaux, the proprietors of Château Latour were among the earliest to adopt the principle of Château bottling, as it had a few exceptional Château bottlings at or about the year 1860; at any rate, whatever be the period in which "la mise en bouteilles du Château" was initiated, the fact remains that specimens of the 1869 and 1870 vintages (Château bottled) were not so many years ago extant, "sur place," at Bordeaux. As with the Médoc "giants," Châteaux Lafite and Margaux, the golden years of Château Latour were 1858, 1862, 1864, 1865, 1868, 1869, 1870, 1875, 1877, and 1878, as all the Château-bottled Wines of these years eventually changed hands at high prices —more particularly, so far as is known, the vintages 1869, 1875, and 1878.

The bouquet of Château Latour, of most alluring fragrance, has been likened to the smell of a mixture of the rose and violet, whilst it is noted for its peculiarly delicate

body, which develops in bottle and lasts for many years, making it a safe Wine to lay down. Château Latour has always been sold direct to the first-class Bordeaux houses, and from 1906 to 1910 was sold " à l'abonnement " for five years, in thirds, to Messrs. Gaden and Klipsch, Mestrezat et Cie., and Matéo Petit fils. Subsequent purchasers have been: 1911, Messrs. A. Delor and Co.; 1912, Messrs. Clavelle and Richard and Muller; 1913, Messrs. J. Chaigneau and Cie., Marceau, Paillère, Dubois, Mestrezat, Hanappier, and Guestier; 1914, Messrs. Eschenauer and Cie.; 1916, Messrs. Eschenauer and Cie., L. Rosenheim and Fils and Julien Damoy; 1917-18-19, Messrs. Min. Marceau, Latrille and Ginestet, Turpin Frères and Riout, and Michaelsen and Fils.



Claret drinkers also, who are sometimes puzzled at the absence in Château bottlings of the words "bottled at the Château," or rather, the French equivalent for this phrase, may be interested to learn that since the vintage of 1904 the corks, capsules and label for the Château Latour have borne the wording " Mis en bouteilles au Château."

IV. CHATEAU HAUT BRION.

PREMIER CRU CLASSE, PESSAC, GRAVES.

Those who wish to adhere to strict geographical accuracy sometimes cavil at the inclusion of Château Haut Brion among the Classed Wines of the Médoc, but it is undoubtedly a convenience to most people concerned to class all the First Growths under one heading, that of "Médoc," although Pessac—the district in which Château Haut Brion is situate—is not actually in the Médoc. Few, therefore, will take exception to this famous Château appearing here. Of specifically named Wines, without doubt the most celebrated and most in world repute are Châteaux Lafite, Margaux, Latour, and Haut Brion, and for this reason, if not entirely because of their all being Premier Classed Crûs, they should surely be kept under one heading.

Château Haut Brion is situated about two kilometres from Bordeaux, on the Pessac road, and has been described as "standing at the very gates of Bordeaux." It has a long history, the Domaine de Haut Brion being well-known as far back as the time of Pope Clement V. The title, however, was slightly different in form, namely "Haubrion," and some documents of the fourteenth century even then extolled the worth of its Wines. In the sixteenth century it belonged to Jean de Ségur, and later to the Duhalde, de Pontac, powerful families of Guyenne. In 1770 the property passed into the hands of the Marquis de la Tresne and of the Comte de Fumel. During the time of the Revolution the Château property was divided between the French nation and two co-heirs of the Comte de Fumel. One of these latter personages subse-

quently bought back the portion confiscated by the Government, and remained sole proprietor of the vineyard, which he ceded in 1801 to Mons. de Talleyrand-Perigord. Later, Mons

CHÂTEAU HAUT BRION.

Charles de Talleyrand—at one time Minister of Foreign Affairs—sold the Château to a Paris banker. In 1837 the property again changed hands, being acquired by Mons Eugène Larrieu, and at present belongs to the heirs of Mons Larrieu, who came into possession of it in 1896. Its area is

about fifty hectares, or expressed in our measurements, say 125 acres. The annual production is about 100 tonneaux.

Needless to add, in these days of scientific viticulture, the estate is well looked after, so that the ancient reputation of this famous Wine will most assuredly be kept up. During some time now the Wines of this noted vineyard have been sold at higher prices even than some of the other First Growths of the Médoc. Probably a record was reached in the ordinary way of trade by the 1875 vintage, which, at one time, was listed by well-known shippers, quoting for the trade, at 330s. per dozen, duty paid! Most claret experts know that the whole growth of Château Haut Brion was bought for eight years—1907-1914—by the firm of Richard and Muller, and that the 1905 vintage formed the monopoly of Messrs. L. Rosenheim and Fils. Later years were purchased as follows: 1916, M. Louis Eschenauer; 1917, half by M. Louis Eschenauer and half by Messrs. Latrille and Ginestet; 1918, half by M. Louis Eschenauer.

The Château bottlings at Haut Brion were formerly delivered to the trade unlabelled, only the corks and capsules bearing marks. The 1900 vintage was the first to be labelled.

It is only since the year 1904 that the label, etc., has been in the form shown above. Previous to this the word "Eugène" was used instead of "Héritiers" on the corks as well as on the capsules.

Section

II.

The Second Classed Growths.

Mouton-Rothschild	Pauillac.
Rausan-Ségla	Margaux.
Rauzan-Gassies	,,
Léoville-Lascases	St. Julien.
Léoville-Poyferré	,,
Léoville-Barton	,,
Durfort-Vivens	Margaux.
Lascombes	,,
Gruaud-Larose-Faure ...	St. Julien.
Gruaud-Larose-Sarget. ...	,,
Brane-Cantenac	Cantenac.
Pichon-Longueville	Pauillac.
Pichon-Lalande	,,
Ducru-Beaucaillou	St. Julien.
Cos d'Estournel	St. Estèphe.
Montrose	,,

V. CHATEAU MOUTON-ROTHSCHILD.

DEUXIEME CRU CLASSE, PAUILLAC, MEDOC.

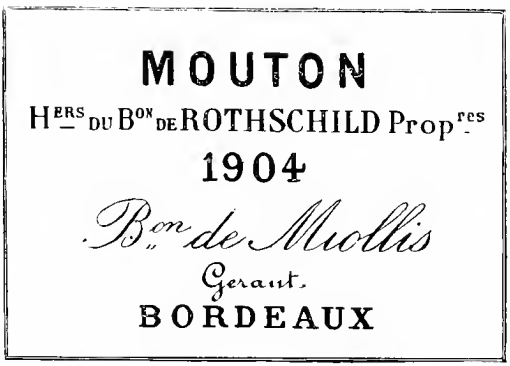
There can be no possibility of doubt that if at any time a re-classification of the "Grands Vins du Médoc" should be decided upon, one of the most formidable competitors for a place amongst the re-arranged select few would be the Château Mouton-Rothschild, Deuxième Grand Crû Classé. A

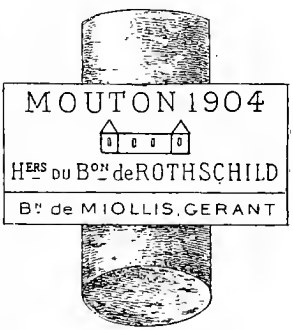
Wine like this, that shows such a splendid record of success in vintage after vintage, could well insist at least upon an extension of the number of the "First Growths," and if, alternatively, we could conceive of any one of the "Four Kings" passing out of existence (an unthinkable proposition with our European wines of such world-wide reputation), surely Château Mouton-Rothschild would well deserve the new and higher dignity.

Mouton-Rothschild has not, perhaps, the strikingly eventful history of some of the more famous Châteaux already reviewed, but, in verity, it makes up for any lack of picturesqueness in this direction by the fact of it being a model Château and by its uniform and well-merited success.

The "Crû de Mouton," which was in the Brane family for more than a century, was acquired in 1830 by Monsieur Thuret for the sum of 1,200,000 francs. In 1853 it was purchased by Baron N. de Rothschild, and it belongs now to Baron Henri de Rothschild, his grandson. Situated as it is on the best-exposed slopes of the commune of Pauillac, the vineyard produces a Wine of universal reputation. An average of about 150 tonneaux is annually made, and the years 1890 to 1894 gave 133, 36, 47 and 167 tonneaux respectively. The care given to the culture of this fine property and the perfection of its vintages have brought it the highest rewards, numerous gold medals having been awarded to it by successive juries at different Exhibitions, as in London 1862; Paris 1855, 1867, 1878, 1889; Bordeaux in 1863 and 1892; whilst in more recent years at the Bordeaux Exhibition of 1895, Paris 1900, St Louis (U.S.A.) 1904 and Liège 1905 it has obtained "Diplômes de Grand Prix." As long ago as 1863 this vineyard was remarkable for the perfection of its upkeep, and the Minister of Agriculture bestowed on it the "Grande Médaille d'Or." It is not surprising, therefore, that the Wines from Château Mouton-Rothschild, although still classed as "Second Growth," always sell at a price actually superior to those of this class, and since some years have reached figures analogous to those of the Premier Crus; whilst it is worth recording that of the earlier vintages among the Château bottlings, the 1869, 1871 and 1875 Wines have been quoted wholesale on the London market at some of the highest figures ever known, especially the vintage last men-

tioned. The privilege of Château bottling, however, was not accorded during the period from 1885 to 1902. It is interesting to know that the Wines carrying such high honours and





MOUTON

enjoying such widespread appreciation are produced exclusively from the Cabernet-Sauvignon grape, and distinguish themselves by much strength and keeping power, finesse, and general pleasing qualities.

In view of the great reliability of the Wines from Mouton-Rothschild and the constant demand for them, both at home and abroad, it is no matter for wonderment that there has always been keen competition among the chief Bordeaux houses to secure them and to have them in their cellars, and as concerns the vintages of the last decade the important house of Messrs. J. Calvet and Cie. acquired the monopoly of the Wine for the years 1901 to 1912. Of subsequent years, 1914, 1916 and 1917 went to Messrs. Eschenauer and Cie.

VI.—CHATEAU RAUSAN-SEGLA

DEUXIEME CRU CLASSE, MARGAUX, MEDOC.

There is scarcely any Wine—especially among the Second Growths—that deserves more attention than the Château Rausan-Ségla, both on account of its long history and associations and the value of its Wines, approximating, as they often do, to those of the very highest class.

The Domaine de Rausan-Ségla (the first word of the compound being spelt variously "Rauzan," "Rausan," and even "Rauxan") is of extremely ancient origin. So long ago as 1661—five years before the great fire of London had destroyed, with numerous other buildings, so many of our old English Wine shops and taverns—it was already famous as a vineyard. It was during this year that it became the property of Messire Pierre des Mesures de Rauzan, a celebrated merchant of his time, who gave the property his name. The same year this merchant prince leased Château Margaux, and a few years later Château La Tour. The descendants of Pierre des Mesures de Rauzan, of whom the interesting and often tragic histories have been discovered in the archives of the Château, retained the property down to about 1860-1866 (the Comte de Castelpers being the owner in 1860), at which time the heirs of the Baroness de Ségla, *née* de Rausan, sold it to Monsieur Durand Dassier, father-in-law of Monsieur Frédéric Cruse, the present proprietor.

Rausan-Ségla is officially classed among the "Premiers Seconds Crus de Médoc," but it has a reputation all its own. Evidence of this can be found even in lay works—that is,

books written by people not actually engaged in the Wine trade. For instance, Monsieur A. C. Poiré in his *Carnet de Notes d'un Voyageur en France*, singles it out for special mention, saying that "among the Grands Vins de Deuxième Classe is placed the Vins de Rauxan." About 60 tonneaux of Wine are made annually, the year of surpassing quantity being, of course, 1893 when 106 tonneaux were made. The estate is managed by Monsieur Charles Skawinski, *régisseur* de Pontet Canet, and nothing is neglected to ensure and thoroughly well maintain the reputation of this great Wine—a reputation which extends to nearly three centuries.

Contrary to the practice obtaining with so many of the classed growths, the privilege of Château bottling at Château Rausan-Ségla has never been granted up to the present. Nevertheless it is interesting to note that good specimens of this much-appreciated Wine, such as the 1870, 1875, and 1878 vintages, have reached very high figures on the London market, more especially the 1875—the vintage in which so many Wines among the Classed Growths touched high-water mark. A Bordeaux price list for bottled Clarets issued not so very long ago, showed that Château Rausan-Ségla was well represented, the 1870, 1875, 1891, 1896, 1899, and later vintages all being quoted. The 1899 vintage (whole growth) was purchased by Messrs. L. Rosenheim and Fils, while subsequent purchasers have been: 1900, Kressman and Cie.; 1901, Paris and Damas, and Southard and Co.; 1902, Eschenauer and Cie., Colin and Cie., and Cruse and Fils Frères; 1903, Barton and Guestier and Cruse and Fils Frères; 1904, Th. J. Dubos and Fils Frères, and Cruse and Fils Frères; 1905, Cruse and Fils Frères, and Chaigneau and Cie.; 1906, Cruse and Fils Frères, and Douat Frères; 1907, Gaden and Klipsch, Michaelsen, and Cruse and Fils Frères; 1908, Cruse and Fils Frères, and Th. Dubos and Fils; 1909, Cruse and Fils Frères, and A. Lalande and Cie; 1910, Anglade and Cie.; 1911, Cruse and Fils Frères; 1912, Gaden and Klipsch, Larcher Père and Fils, Cruse and Fils Frères; 1913, Cruse and Fils Frères, E. Paris and Damas; 1914, Cruse and Fils Frères; 1915, H. de Kat; 1916, Cruse and Fils Frères, and Julien Damoy; 1917, Cruse and Fils Frères, and J. Calvet and Cie; 1918, Cruse and Fils Frères, and Julien Damoy. In view of the eminently satisfactory position of the Wine, it would be very interesting to observe the effect of granting the privilege of Château bottling.

Appended is an illustration of the label generally used for this Wine when sold in bottle.

GRAND VIN

CHATEAU RAUSAN-SÉGLA

CRUSE & FILS FRÈRES

MARQUE DÉPOSÉE

Cruse & Fils Frères

BORDEAUX

VII.—CHATEAU RAUZAN-GASSIES

DEUXIEME CRU CLASSE, MARGAUX, MEDOC.

In olden days, what are now known as the estates of Rausan-Ségla and Rauzan-Gassies, were really one, and were termed simply "Château Rauzan," but, as *savants* in the Bordeaux trade well know, they have been quite distinct and separate properties, under different proprietors, since very early times.

Rauzan-Gassies, like so many other of the famous Bordeaux Wines, has a very ancient origin. According to "Les Variétés Bordelaises," Gaillard de Tardes, esquire, was *seigneur* in 1530 of the noble house of Gassies, and in 1615 it belonged to Bernard de Faverolles, esquire, of Margaux. It afterwards became the property of Monsieur de Rauzan, Parliamentary Adviser, whose name is now embodied in the title, and who succeeded in making the Wine known to the Court of France as well as that of London, although, of course, Bordeaux Wines in general had previously long been known in England—the trade, according to some writers, dating from the time of the acquisition of the Duchy of Guienne (1152), a period that has not inaptly been termed the light-Wine period.

After having belonged in succession to M. Chevalier de Puyboreau, to Madame Chabrier, and to Monsieur Viguerie (the latter, in an old work, being given as the proprietor in 1860), Château Rauzan-Gassies was purchased in 1866 by

Monsieur Rhoné-Pereire. From 1885 to 1887 the vineyard belonged to the heirs of Monsieur Rhoné, when it was bought by Madame Veuve F. Rigaud.

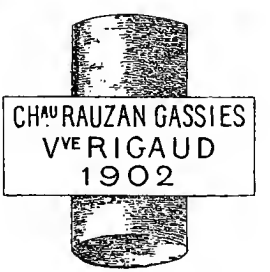
Owing to its splendid situation in the Margaux district and to the attention bestowed upon it, the vineyard produces magnificent Wines, which, like those of its famous compeer, Château Rauzan-Ségla, fetch high prices, and are naturally classed among the best of the second growths. According to the latest obtainable figures about 55 tonneaux of red Wine are now annually made, as against the average of 45 tonneaux a few years ago, the increase being due to the ever-growing watchfulness and improvements brought to bear upon the estate. 82 tonneaux were produced in the bountiful year 1893. The wine commends itself everywhere by its exquisite *finesse*, a result brought about by care in making no less than by the careful and thorough elimination of all vines of inferior quality.

Château Rauzan-Gassies is not among the properties that refuse to undertake the work entailed by Château bottlings, as the privilege is granted at this Château, and those of 1891, 1899, 1901, 1904, 1906, 1907, 1908, 1909, 1911, and 1914 are now available. The trade value of the celebrated vintage 1875, as with other years of Rauzan-Gassies round about this period, stood very high, and it is interesting to learn in this connection that the Wine gained gold medals at each of the exhibitions held in 1878, 1889, and 1900, and the Grand Prix at Brussels in 1910. Most of the vintages of the last ten years have been bought by Messrs. Eschenauer and Cie., those of 1910 and 1911 being, however, purchased respectively by Messrs. H. Toursier and Cie. and Barton and Guestier.

Opposite will be found facsimile illustrations of the label, cork-brand, capsule top, etc., the label being a new one issued since 1906, on which the full name of the Château appears, whereas the old label contained only the words "Château Rauzan."

CHÂTEAU
Rauzan-Gassies
1907
MARGAUX
Mis en bouteilles
au
Château
Vve RIGAUD Propriétaire

CHATEAU RAUZAN
MARGAUX


CHau RAUZAN GASSIES
Vve RIGAUD
1902

CHATEAU RAUZAN
MARGAUX

CHau RAUZAN-GASSIES
Vve RIGAUD
MARGAUX

VIII.—CHATEAU LEOVILLE-LASCASES.

DEUXIEME CRU CLASSE, ST. JULIEN, MEDOC.

In the preceding pages an example has already been given of how, in the course of time, some of the larger and more famous of the Bordeaux vineyards become sub-divided, just as

CHÂTEAU LÉOVILLE LASCASES.

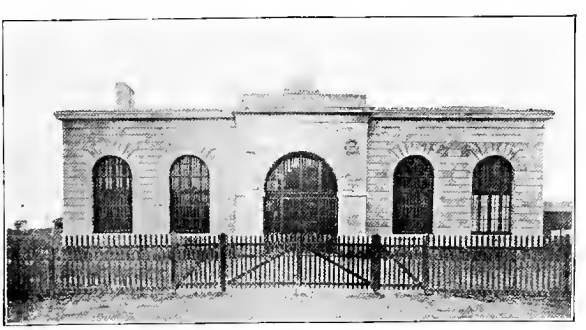
our own English estates become partitioned, or conversely, added to, as occasionally happens.

The Château Léoville Lascases is another instance of this sub-dividing process, it really forming one-half of the

ENTRANCE TO THE CHÂTEAU.

ancient estate of Léoville, taken in its entirety. The size of the property of Château Léoville Lascases may be gathered from the fact that even after the partition it still extends from the town of St. Julien to Château Latour! The sub-division already referred to is again manifest in that the Clos du Marquis is produced on the estate, there being 160 tonneaux of the Château Léoville Lascases—nearly double the quantity made half a century or so ago—and 40 tonneaux of the Clos du Marquis. In the "bumper" year 1893 no fewer than 235 tonneaux were made. The present proprietors, who followed the Marquis de Lascases, are the Société Civile du Château Léoville Lascases, the estate being managed by Monsieur Théophile Skawinski, under whose skilful guidance the Wines will of a certainty maintain and even enhance their former world-wide reputation.

Seeing that so many of the Classed Growths reached high figures at or about the period of vintages from 1875 to 1895 and later, it is not surprising to find that Château Léoville Lascases easily maintains good prices, such specimens as the 1874, 1875, 1877 and 1878 Château Léoville Lascases in bottle having attained to a high trade value, whilst the ultimate appreciation of later growths, as shown by the prices realised, must be considered eminently satisfactory, all of which serves to consolidate its well-deserved reputation. The monopoly of the 1895, 1896, and 1897 vintages was secured at the time by Messrs. L. Rosenheim and Fils. Purchasers in later years include Messrs. Paris and Damas, Journu Frères and Kappelhoff, Mestrezat, Rosenheim, Douat, Lebègue, Eschenauer, Calvet, Beyerman, Cruse, de Luze, Chaigneau, Schröder and Schyler, Kressmann, Lalande, H. de Kat and Cie., Toursier, Johnston, and Veuve Cruchon and Gendre, the last-named having secured the monopoly for 1916-1919.



THE LÉOVILLE LASCASES BOTTLING CELLAR.

Château bottling at Château Léoville Lascases re-commenced so recently as 1907, it having been previously accorded only for the 1875 vintage, whilst the corks of the 1908 Château bottled Wine were stamped on the extremity.

The preceding view is that of the specially constructed *tonnellerie* (or cellar), where the Château bottlings are done, and below will be found a facsimile of the label as ordinarily used for them.

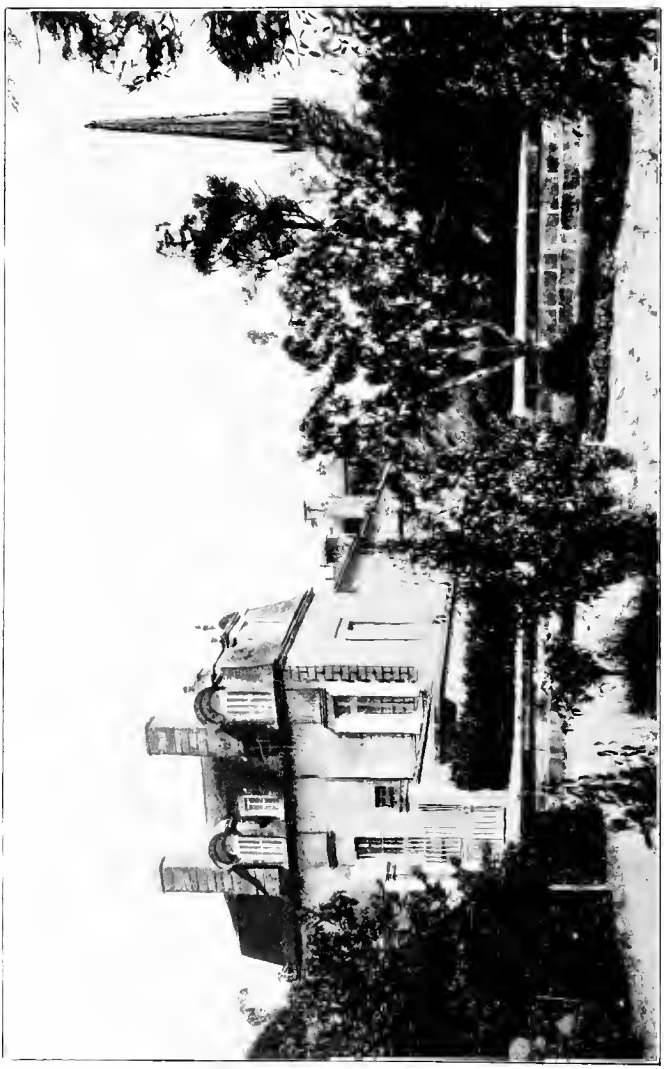
This necessarily short sketch of Château Léoville Lascases cannot be concluded without touching briefly on its *protégé*, the Clos du Marquis. This is a "Crû Supérieur," St. Julien, and is a Wine which is yearly gaining in popularity. In the first place, it is produced solely from grapes grown in the old and original vineyard of the estate, which, with some connoisseurs, from a feeling of pure sentiment, gives the Wine an additional value. Secondly, the Wines of the Clos du Marquis were only put on the

market for the first time in 1904, but their quality was immediately manifest, and has in consequence made them much sought after, so that the prices obtained for the vintages 1904, 1905, etc., have been considered to be well justified, and will assuredly secure for the "Clos" a high position among the Grands Crus Classés du Médoc.

IX.—CHATEAU LEOVILLE POYFERRE.

DEUXIEME CRU CLASSE, ST. JULIEN, MEDOC.

The Château Léoville Lascases just referred to represents about one-half of the ancient estate of Léoville, formerly one of the largest in the Médoc, extending, as it then did, from Beychevelle up to Château Latour, Pauillac. We have now to consider the further portion of the old-time Léoville vineyard, termed " Château Léoville-Poyferré."



CHÂTEAU LÉOVILLE-POYFERRÉ.

Château Léoville Poyferré is situated in the excellent commune or district of St. Julien, the production of red Wine on the estate averaging now, according to the latest ascertainable figures, about 120 tonneaux annually, or, roughly, three times as much as was produced in 1860. In 1893, 155 tonneaux were made. From other published figures, it appears the increased output has been brought about very gradually, and is due to the extreme watchfulness constantly exercised on the estate, and the readiness displayed to effect improvements both in the vines and the actual Wine-making, whenever it is possible to do so. The growth is now owned by Monsieur Edouard Lawton. Previous proprietors have included no less a person than the Baron de Poyferré (hence "Poyferré" in the double-barrelled name) and Monsieur Armand Lalande.

The vineyard occupies some of the finest slopes in the Médoc, and is planted with only the choicest vines, as already indicated, yielding a Wine of the highest possible quality. This is, of course, apart from other estimations, amply shown by the prices regularly and consistently realised. Besides being extolled in most works on the Bordeaux Wines, and especially singled out time and again for praise, Château Léoville Poyferré received high eulogium from the French poet, Biarnez, in his didactic poem of the type so popular years ago, entitled "Les Grands Vins de Bordeaux." In his enthusiastic admiration for the exquisite qualities of this Wine the poet says:—

> Et je ne comprends pas quel expert inhabile
> A pu dans les seconds classer le Léoville—

which, freely translated, means he cannot understand at all who was so unskilful as to class Léoville among the Second Growths, and with truly poetic fervour (and, by the way, more than ordinary licence) proclaims Château Léoville-Poyferré a First Growth.

Reference has previously been made to the fact that its renown is well reflected in the prices obtained, so that Claret consumers find it easy, when dealing with this growth, to concur with every word in the statement that "Château Léoville Poyferré is certainly a marvellous Wine in its delicacy, flavour, richness of taste, and abundant bouquet."

Purchasers of the Wine in the last decade include Messrs. Anglade and Cie., H. and O. Beyerman, Eschenauer and Cie., Paris and Damas, Teyssonnière, A. Lalande and Cie., Cruse and Fils, J. Calvet and Cie., Schröder and Schyler, and N. Johnston and Sons.

As to Château bottling, the Château bottled Wines from 1871 to 1893 are now very scarce, and, as experts well know, there was no Château bottling at Léoville-Poyferré from 1894 to 1910. Monsieur Lawton granted it anew with the 1911 vintage. The new label here reproduced is quite different from the old one.

X.—CHATEAU LEOVILLE BARTON.

DEUXIEME CRU CLASSE, ST. JULIEN, MEDOC.

The two sketches immediately preceding the present have been concerned with the Château Léoville Lascases and Château Léoville Poyferré, which in themselves constitute a goodly part of the aforetime much larger estate of Léoville. The remaining portion (about a quarter) of the old and magnificent property, stretching as it did along a considerable length of the Garonne, is that represented by the Château Léoville Barton—the third of the famous "Léoville" trio.

The portion of the estate now known as Château Léoville Barton was purchased by Mr. Hugh Barton in 1826, whose name consequently appears in the second word of the title of this property, and it has remained in the possession of his family ever since, the present owners being Messrs. B. H. and H. S. Barton, of the old-established firm of Messrs. Barton and Guestier.

By reason of the great skill and care, and the adoption of only the most scientific methods, the average annual production on the estate has been brought up to about 100 tonneaux of red Wine. The progress to this figure has been gradual, but none the less sure, the production a little more than half a century ago (1860 to be precise), being then only 50 to 70 tonneaux. By 1881 the output rose to a stated average of 75 tonneaux. From 1893 to 1898 the average production was returned at 90 tonneaux, the year 1893 itself gave 180 tonneaux, whilst ten years later it reached the total of 100 tonneaux, at which it now stands, as previously mentioned.

Château Léoville Barton is one of the most renowned Wines among the Second Classed Growths, and is a great favourite with the trade, as will be seen from the following

very varied list of buyers, in which many names long famous in the Bordeaux trade appear:—

Barton and Guestier, vintages 1896, 1898, 1899, 1900-1910, etc.
H. and O. Beyerman, 1900.
M. Balege and Co., 1901.
J. Bigourdan, 1903.
J. Calvet and Cie., 1898.
Cunliffe, Dobson and Co., 1896.
Julien Damoy, 1916-1919.
Douat Frères, 1901, 1902, 1906, 1913.
Dircks and Fils, 1902.
Eschenauer and Cie., 1907.
Edwards Southard and Fils, 1899.
V. Fourcaud Fils and Bouquey, 1901.
Gaden and Klipsch, 1906.
W. and A. Gilbey, 1896.
Hanappier and Cie., 1913.
Yvan Kappelhoff, 1904.
E. Kressmann and Co., 1904-5.
Keyl and Co., 1898.
J. Latrille Fils, 1902.
J. L. P. Lebègue and Cie., 1908.
J. J. Marot and Fils, 1902.
Mestrezat and Co., 1896, 1901, 1908.
C. Meyniac and Co., 1902.
Paris and Damas, 1909.
Pockwitz and Beermann, 1902.
L. Rosenheim and Fils, 1901, 1905.
Richard and Muller, 1897, 1902.
Schröder and Schyler, 1910.
Southard and Co., 1899.
Turpin Frères and Riout, 1902.
Wustenberg and Teyssonière, 1896,

and which in itself is surely an adequate testimony to the intrinsic merits of the Wine. It should be mentioned, further, that Messrs. Barton and Guestier always retain at least a third of the crop in each vintage year, while the monopoly of the Wine for 1916-17-18-19 is the property of Messrs. Barton and Guestier and Julien Damoy.

So far as can be traced, the privilege of bottling Léoville Barton at the Château has never been accorded, but we give herewith facsimiles of the labels used for this Wine. The old

BOTTLED AT BORDEAUX.

Fac Simile of label.

BOTTLED IN ENGLAND.

The dark band is in red on the label.

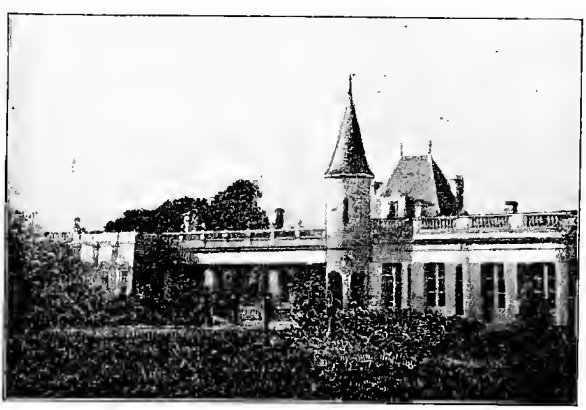
French mottoes " Fide et Fortitudine " and " Foi, Honneur et Patrie " are the respective long-used mottoes of Hugh Barton and Daniel Guestier, the former a grandson of Mr. Thomas Barton and founder of the firm of Barton and Guestier.

Notwithstanding the withholding of the privilege of Château bottling, the Wine maintains its high average trade value, such years, among the earlier vintages, as the 1864, 1868, 1870, 1874, 1875, 1878, 1888, etc., and the 1893, and, of course, many succeeding vintages having reached extremely gratifying figures, which redound as much to the credit of the Wine itself as to the technical skill displayed by the proprietorship and management of Château Léoville Barton.

XI. CHATEAU DURFORT-VIVENS.

DEUXIEME CRU CLASSE, MARGAUX, MEDOC.

So far as mere numbers go, the Classed Growths of the Médoc represent only a fraction, but nevertheless an important fraction, of the 3,000 odd Wines catalogued in the principal



CHATEAU DURFORT-VIVENS.

work on Bordeaux and its Wines. Château Durfort-Vivens is ranked among the Second Growths, as the heading shows.

The original owners of this fine property were the family of Durfort de Duras. It belonged to Monsieur de Vivens in 1824, who, on becoming proprietor, joined his name to that of Durfort, hence the double surname. Soon afterwards Monsieur de Vivens' niece married a Monsieur de Puységur, who was proprietor in 1860, and in 1866 the property was disposed of by him to Messrs. G. Richier and de la Mare. Subsequent to this

it was purchased by Messrs. F. Beaucourt and Delmée, from whom, in 1895, it passed into the hands of the present proprietor, Monsieur Gabriel Delor, a noted Bordeaux merchant.

Owing to additions and improvements of one kind and another the estate now comprises some 234 hectares (or about 585 acres) of which the vineyard proper occupies 36. There is, further, a vineyard in the *palus* which has an extent of 11 hectares, whilst there are also 66 more hectares at Arnaud-Blanc. The production of red Wine half a century ago was about 30 to 35 tonneaux, but under the scientific management and utmost care bestowed on the larger extent of the modern estate, the annual output is now estimated at 80 to 100 tonneaux.

A noted student of dietetics, writing on the subject of the Bordeaux Wines, has said: " Those who are not connoisseurs in Claret would not easily be enabled from any mere description to realise an idea of its beauties. Its colour, for instance, is difficult (even in these days of new hues) of definition—it is, in fact, ' Claret colour,' and nothing else." Needless to say the Wine of Château Durfort-Vivens is noted for its fine colour. To borrow from the same authority, Dr. Beckwith says: " To define an odour is a task equally, if not more, onerous, and I can think of nothing closer to convey a notion of the bouquet of Claret than a combination of raspberries and violets." It is noteworthy that Wines from Château Durfort-Vivens possess also extreme delicacy, and the sweet bouquet common to all fine Margaux Wines, which are so much appreciated in England. It has further, good keeping qualities and for this reason is a safe and profitable Wine to lay down. As proving the excellence shown by them, it may be added that gold medals were awarded to the proprietors at the Paris Exhibitions of 1878 and 1889 and also at Bordeaux in 1882.

The date of the introduction of Château bottling on this estate is not known exactly, but it would seem to have been commenced at or about 1875. At any rate, specimens of the 1879, 1880, 1881, 1887, 1889, 1891 and many later vintages, such as the 1900, 1904, 1905, 1906, and 1907, all Château bottlings, were quoted comparatively recently on the Bordeaux market. Some of these vintages and other intermediate years (Château bottlings) have also been quoted by leading London houses in their price lists, thus showing the consistent demand for the Wines of this celebrated growth.

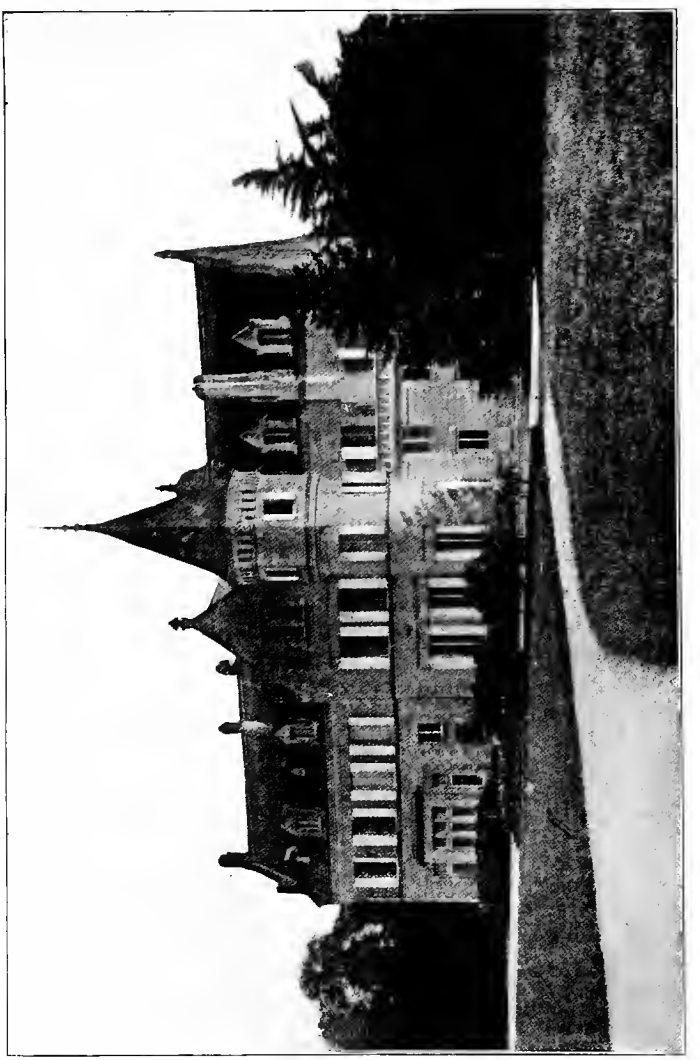
DURFORT
MARGAUX
MÉDOC

The old-world style of label used for the Château bottlings (as shown above) is, on this account, extremely interesting. Purchasers of the Wine in recent years have included Messrs. A. Delor and Cie. (monopoly 1905-6-7), Latrille and Ginestet (1908), Cruse and Fils Frères, Barton and Guestier, Schröder and Schyler, Eschenauer and Cie., and L. Rosenheim and Fils.

XII. CHATEAU LASCOMBES.

DEUXIEME CRU CLASSE, MARGAUX, MEDOC.

Although Château Lascombes, like so many other of the celebrated Bordeaux Wines, has a very ancient origin, there does not seem to be much detailed information obtainable about its earlier history. According to the most authentic



CHATEAU LASCOMBES.

accounts, the vineyard was at one time joined to that of the Cru de Durfort. It originally belonged to the Chevalier de Lascombes, whose heirs sold it to Monsieur L. A. Hue, whilst Mademoiselle Hue was stated to be proprietress in 1860. It afterwards passed into the hands of Monsieur Petit, who in turn disposed of it to Monsieur Chaix d'Est-Ange, senator, whose grandson, Monsieur G. Chaix d'Est-Ange, holds the property to-day.

Notwithstanding the paucity of detail regarding this Château in olden times, the growth nevertheless appears to have early enjoyed a considerable reputation, which led to its being unhesitatingly likened even to that Médoc giant, Château Margaux itself! Witness the following extract from the newspaper *Le Producteur*, which stated so long ago as April 4th, 1838: " This estate (Lascombes) possesses old vineyards and very good vines, on a rich soil. Its Wines are reputed to be of such superior quality that they can rival Château Margaux." The estate is situated in one of the best parts of the celebrated Margaux district— which speaks for itself, in that it is almost a guarantee for the production of good Wine. As a matter of fact, the various proprietors of Château Lascombes have always bestowed the utmost care and attention upon the vineyard, in order to perfect it in every way, irrespective of its valuable situation, and they have so far succeeded that the Wine has no difficulty at all in maintaining its distinctive qualities and unique reputation. Old traditions are, too, kept up side by side with modern improvements, and the social aspect of Wine-making is not neglected, for we find Château Lascombes mentioned as one of the seats of hospitality. " Go to Médoc," says a writer on society in France, " for the grape harvest if you have a friend who owns one of the famous vineyards, and you will see something absolutely unique in the life of the village and the life of the Château. These vineyards are generally the property of great bankers or of grand seigneurs, who live in the most luxurious style, give receptions, fêtes, and hunting parties, and impart a vigorous movement to social pleasures. During the vintage the Bordelais is as animated and as lively as Deauville during the races; the Châteaux are peopled with guests of distinction; there is a good deal of visiting, with hunting and sport of every kind; magnificent equipages roll along the roads;" and the writer finishes his account by giving a list of notable Châteaux and noble names, amongst which appears that of Monsieur Chaix d'Est-Ange.

To resume the business side of the subject, the average annual production at Château Lascombes, according to the latest

revised figures, reaches now about 35 tonneaux of red Wine. The biggest year in the quantity statistics of Château Lascombes was 1893, when 50 tonneaux were made, under the able management of Monsieur Valbord Hugon.

A gold medal was awarded to the proprietors for the excellence of the Lascombes wines at the Paris Exhibition, 1889.

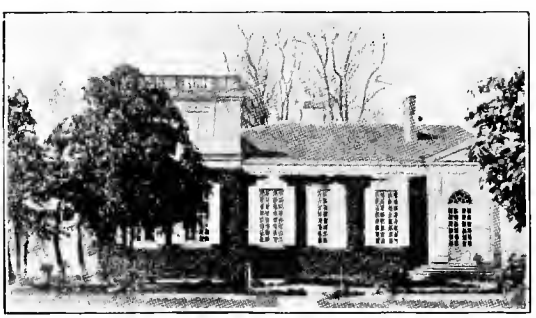
Château bottlings of duly approved years are carried out on the estate, and the wines are generally well represented in trade price lists, so that claret purchasers are usually afforded a useful choice. Messrs. L. Rosenheim and Fils had the monopoly of the 1900 and 1905 vintages, other buyers being Messrs. Meyniac and Cie. (1901), Flouch (1902), G. Paillère and Cie. (1903), V. M. Eyber, Balaresque, and Galibert and Varon (1904), J. Calvet and Cie. (1907), Barton and Guestier (1909), Cruse Fils (1911), Birkedal, Hartmann and Co. (1913),

Eschenauer and Cie. (1914), De Luze and Fils (1914 and 1916), and Julien Damoy (1917 and 1918).

XIII. CHATEAU GRUAUD-LAROSE-FAURE.

DEUXIEME CRU CLASSE, ST. JULIEN, MEDOC.

The two Châteaux now known as Gruaud-Larose-Faure and Gruaud-Larose-Sarget were formerly known under a title still occasionally to be met with when it is a question of dealing with very old Wines, namely, "Château Gruaud-Larose." The estate, however, has been divided since some considerable time—1867 to be precise—into two portions, termed respectively "Château Gruaud-Larose-Faure" and "Château Gruaud-Larose-Sarget, the then owners, on the one side, being



Messrs. Ed. and Ch. de Bethmann and A. Faure, and, on the other side, Baron Sarget.

"Château Gruaud-Larose" (in ancient orthography "Gruau-Laroze") was first known under this title in 1778, the property before this having consisted of several separate and distinct estates.

Production on the original estate of Gruaud-Larose reached an average of 100 tonneaux, and in view of the fact that only so recently as 1913 at a private dinner given by an important Claret shipper to some friends, a '48 Claret was actually put on the table, it will be interesting to glance, however briefly, at some figures as to the output of this fine old vineyard round about this period, the yields in tonneaux having been as follows:—

1847, 160; 1848, 160; 1849, 72; 1850, 140; 1851, 120; 1852, 114; 1853, 50; 1854, 20; 1855, 34; 1856, 23; 1857, 55; 1858, 125; thus showing the important contributions made to the Classed Growth total even in the very earliest periods by the Second Growth Wines, which have always bulked the largest in quantity out of the five categories.

In the original table of the sixty or more Classed Growth Wines, which was drawn up by the syndicate of Bordeaux brokers at the time of the ever-memorable Exhibition of 1855, "Château Gruaud-Larose" was, of course, included in the important group of Second Crus by reason of its uniform merit. The distinctions gained by the Wines of Gruaud-Larose-Faure have included a gold medal at Paris, 1867, and diplôme d'honneur at Bordeaux 1895.

That portion of the old-time estate forming what is termed nowadays "Château Gruaud-Larose-Faure" belonged originally to Monsieur Adrien Faure, but is now owned by his heirs and successors. It is credited, at present, with a total average annual production of 100 tonneaux of red Wine, (175 tonneaux being made in 1893) and it has always enjoyed practically a universal reputation among consumers, in France itself, as well as abroad, including, of course, England. It is, in consequence, a great favourite with the trade, and purchasers during the last twenty years include such well-known firms as Messrs. L. Rosenheim and Fils, Journu Frères and Kappelhoff, De Luze, Douat Frères, Paris and Damas, J. L. P. Lebègue and Cie., Eschenauer and Cie., Mestrezat and Cie., E. Kressmann and Cie., Cruse Fils, A. Delor and Cie., Gaden and Klipsch, Latrille and Ginestet, Barton and Guestier, and Schröder and Schyler. Messrs. J. Chaigneau and Cie. had the abonnement from 1913 to 1915.

Château bottling is carried out on this estate in duly approved years.

BRAND ON CORK.

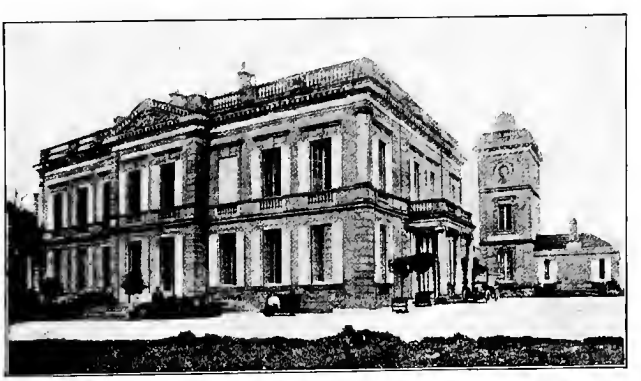
TOP OF CAPSULE.

XIV. CHATEAU GRUAUD-LAROSE-SARGET.

DEUXIEME CRU CLASSE, ST. JULIEN, MEDOC.

Although classed as second growth, the renown of Château Gruaud-Larose-Sarget, it has been said, verily surpasses those of the first growths, and it alone, of all the goodly company, bears on its label the picture of the coveted cross of the légion d'honneur.

In 1757, so runs its story, Monsieur Gruaud, an important Wine grower of his time, united the separate estates of Ténac, Sartaignac and du Merle, already mentioned in the preceding sketch, thus forming the splendid vineyard which carried, originally, the name of Fombedeau, and which quite naturally was soon changed to that of "Gruaud," following the custom of baptising a growth with the name of its proprietor. This gentleman died in 1778, bequeathing his cele-



CHATEAU GRUAUD-LAROSE-SARGET.

brated vineyard to Monsieur de Larose, then President of one of the Minor Law Courts and Lieutenant General de la Sénéchaussée de Guyenne. The Château from this point onwards bore the designation "Gruaud-Larose" and the Wine acquired a considerable renown, being in evidence on the tables of royalty and the nobility, and thus worthily bearing the device:

"Le Roi des Vins." (The King of Wines).

"Le Vin des Rois." (The Wine of Kings).

The heirs of Monsieur de Larose disposed of the Château in 1812. The contract was in the name of Messrs. Balguerie-Stuttenberg, Sarget, and Verdonnet, the sum paid for it, according to one account, being not less than 350,000 francs. The proprietress to-day is Madame la Baronne Sarget de la Fontaine.

Château Gruaud-Larose-Sarget, is of quite modern construction, the old tower having been restored in 1879, whilst the vineyard itself is considered a model.

The Wines of this most excellent growth have always earned the highest distinctions and awards in France, England, Germany, Austria, America, Holland, and, of course, Belgium, where it is much appreciated. Its list of honours include the grandes médailles d'or and diplômes d'honneur at Paris in 1855, 1867, 1878, 1889 and 1900. More recent triumphs include a diplôme d'honneur at Bordeaux in 1907, and a grand prix at Brussels in 1910. It is also noteworthy to recall the fact that in 1879 the grande médaille d'or (awarded by the French Minister of Agriculture to the best-kept vineyard) was given to the Château Gruaud-Larose-Sarget. The always excellent upkeep of the vineyard is now in the hands of Monsieur Edmond Denant, whose official title is " Administrateur," and who may be trusted to ensure the splendid reputation of the Wine being kept up so far as is humanly possible. About 120 tonneaux of red Wine represents the average annual output in normal years. In that extraordinary year of quantity 1893, the splendid total of 228 tonneaux (or over 900 hhds.) was made.

The old cellars, situated under the tower, are said to resemble those old " basilicas " (or " halls ") which hold treasures, as at museums. As a matter of fact, it is there that the Château people hold a unique collection of the Gruaud-Larose Wines from 1815 up to modern vintages. The establishment is visited regularly and frequently by people of many different nationalities, who, each year, in these days of the universal motor car, find themselves in the Médoc, especially at vintage time.

Château bottling is practised at Château Gruaud-Larose-Sarget, the Château bottlings of years like the 1869, 1875, 1881, 1893 and 1904 having attained to prices of gratifying dimensions in the trade (the 1875, for example, was at one time quoted on the London market at 120s. per dozen, duty paid), an eloquent index to the esteem in which this Wine is held.

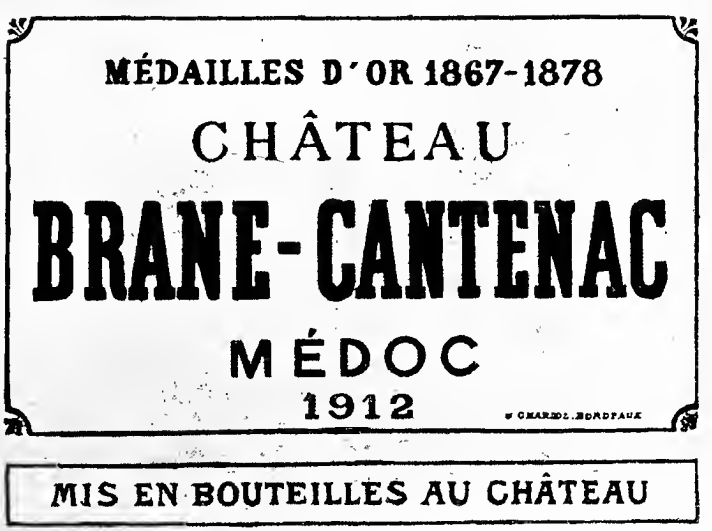
Messrs. L. Rosenheim and Fils had the monopoly of the vintage in 1898 and Messrs. Schröder and Schyler in 1900, while buyers during more recent years include Messrs. Calvet, Chaigneau, Douat, Toursier, De Luze and Cie., and Latrille and Ginestet.

The label (as used for the 1906 vintage) shows the reproduction of the famous cross of the légion d'honneur, and without this label no Wine sold as " Château bottling " can be considered as authentic.

XV.—CHATEAU BRANE-CANTENAC.

DEUXIEME CRU CLASSE, CANTENAC, MEDOC.

The Château Brane-Cantenac is one of the most noted Wines of the well-known commune of Cantenac—in fact, it is the only Second Growth from among the classed Wines to be found in Cantenac. The vineyard is splendidly situated on the highest ground and is considered to be one of the finest in the district. When first formed by Baron de Brane, it consisted of 45 hectares (equivalent to about 112 acres), but it now comprises 50 hectares, and is held by the Berger family, and that of Mons. G. Roy. Production in the early years of the estate, when the vineyard was slightly smaller, was



some 70 tonneaux, but by 1880 it had attained to an average of 100 tonneaux, and finally 125 tonneaux, the latter figure resulting largely from the improvements effected by Baron de Brane, who concentrated all his efforts on this estate. As was the case with practically all the Classed Growths, the year of biggest quantity was the conspicuous 1893, when no fewer than 186 tonneaux were made.

The Wines are renowned the world over, as quality has never been sacrificed to considerations of mere quantity, and both wholesale and retail prices for the Brane-Cantenac Wines of well-succeeded years have reached very high figures. Gold medals were gained at the International Exhibition, 1867, Paris Exhibitions, 1878, 1889, Bordeaux Exhibition, 1882, diplômes d'honneur at Amsterdam, 1884, and Bordeaux, 1895. Messrs. L. Rosenheim and Fils had the monopoly of the 1892 and 1893 vintages.

Messrs. J. Calvet and Cie. secured the monopoly in the years 1910-1915, since when the purchasers have included Messrs. Schröder and Schyler, L. Rosenheim and Fils, Barton and Guestier, Eschenauer and Cie., and Latrille and Ginestet.

Château bottling is carried out on this estate. The Château bottled Wines of 1877, 1896, 1899, 1900, and later vintages were all eventually quoted at good prices. Some connoisseurs of Claret, who prefer their favourite Wine to develop its exquisite flavour and delicacy of character in large bottles, will doubtless remember that *jeroboams* (equal in content to 5 and a $\frac{1}{4}$ bottles, or about 4 litres) of the 1901 vintage Château Brane were being quoted only a year or so preceding the outbreak of the Great War. Some *impériales*—a still larger bottle, containing 8 ordinary bottles, or 6 litres—were also listed, *sur place*, at the same time, the vintage being 1890.

XVI. CHATEAU PICHON- LONGUEVILLE.

DEUXIEME CRU CLASSE, PAUILLAC, MEDOC.

Châteaux Pichon-Longueville and Pichon-Longueville-Lalande resemble the two châteaux forming the subject of Sections XIII. and XIV., in that, like them, they formed originally one estate. According to Monsieur H. Ribadieu, who published many years ago a work, entitled "l'Histoire des Châteaux de la Gironde," the vineyard of the

CHATEAU PICHON-LONGUEVILLE.

Château Pichon-Longueville was formerly known under the name of "Batisse," and still more anciently "Badère." In the seventeenth century it belonged to Pierre des Mesures de Rauzan, who also owned other important *crus* bearing his name. His daughter married, in 1694, Jacques de Pichon, Baron de Longueville, and the property

has belonged for more than 200 years to one or other of this noble family of Pichon-Longueville, from which, in fact, the estate derives its name. It has for some time been divided into two portions, and the part now termed Château Pichon-Longueville (in contra-distinction to the portion known as Château Pichon-Longueville-Lalande, which will be dealt with in the next section) is the property of Baron de Pichon-Longueville.

A glance at a château map of the Gironde shows that this magnificent and well-known property is exceedingly well situated, the vineyard proper being to the west and immediately alongside that of the famous Château Latour, and it extends on the high plateau between the Commune of Pauillac and the Commune of St. Julien.

On the original estate of Pichon-Longueville fifty years or so ago the production of red Wine was from 100 to 120 tonneaux. The latter quantity was made even so long ago as 1847, but the figures for the late Baroness's portion of the old estate were returned as sixty tonneaux on the average in 1881. The annual average may now be taken as seventy tonneaux, at which figure the yield still stands, according to the latest obtainable statistics.

The worth and renown of the Pichon-Longueville Wines need no recalling here. Every Claret drinker, the world over, knows that after Lafite and Latour these are, with Mouton Rothschild, the most famous Wines of Pauillac. They have obtained the highest possible awards at exhibitions, thus showing how they have been valued by the Wine juries and other experts.

Says the Girondine poet previously alluded to:

Pichon-de-Longueville, en face de la-Tour,
Est élegant, musqué comme un homme de cour.
Dans son parfum, son ton, enfin dans tout son être,
Il a l'étincelant éclat d'un petit-maître :
Et, quoiqu'il soit léger, coquet et sémillant,
Son esprit est solide autant qu'il est brillant.
Ce n'est pas tout à fait Rauzan ni Léoville,
Mais c'est lui-même, c'est . . . Pichon-de-Longueville.
Il possède d'ailleurs un don plus précieux,
Sa vertu, qu'il emprunte à la flamme des cieux,
Est de notre santé la source alimentaire . . . .

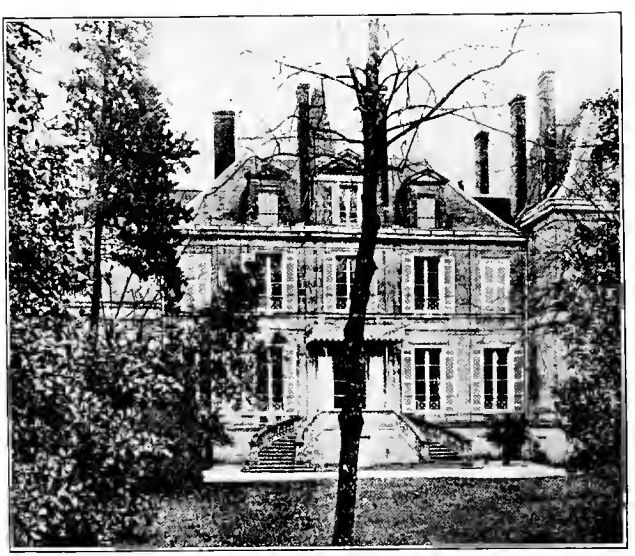
Château bottling is carried out on the estate, which is everywhere excellently managed, and authentic Wines of Pichon-Longueville do not fail to realise consistently satisfactory prices both here and on the Continent. In very old Wines it is not over long that specimens of the 1874 and 1878 vintages were still extant on the Bordeaux market. The arms of the family are shown in the design for the label, etc., on the Château bottled Wines as will be seen from the facsimile illustrations. The vintages of Château Pichon-Longueville have always been sold unreservedly to the principal Bordeaux houses. Messrs. L. Rosenheim and Fils had the monopoly of the 1895 and 1901 vintages and the Société des Establissements Richard and Muller the monopoly of the vintages from 1902 to 1912, while those of 1915-19 were purchased by Messrs. Birkedal, Hartmann and Cie.

XVII. CHATEAU DE PICHON-LONGUEVILLE-LALANDE.

DEUXIEME CRU CLASSE, PAUILLAC, MEDOC.

As already indicated, the Château Pichon-Longueville-Lalande at one time formed part of the much larger original estate of Château Pichon-Longueville. The present property of Pichon-Longueville-Lalande belongs to the Comtesse de Lalande. Its history, consequently, is to a large extent identical with that of the original property, than which there is scarcely any of greater interest in all the "Castle lands beyond Bordeaux."

In a charming note written by the Comtesse, she records that the Château has not a very special history



CHATEAU PICHON-LONGUEVILLE-LALANDE.

because—rare exception in the Médoc—it has not been put up for sale for over two centuries, but has been transmitted from generation to generation down to its present possessors. Its whole history consists practically in a perpetual repetition of the pains and care its successive proprietors have taken to keep up the reputation of the name by the quality of the Wines produced. No sacrifice has been too heavy for them, and no possible improvement spared to render perfect the fifty-five hectares of Vines which crown the slopes of Pauillac and of St. Julien and to give to the

Wines of Pichon-Longueville-Lalande those qualities of velvet body, softness, and delicacy which distinguish each of these two communes. French vines have been consistently and exclusively used for many centuries. They have made the reputation of the Médoc in producing Wines of which each year's additional age adds yet more to the inherent qualities. The Pichon-Longueville-Lalande Wines therefore come from plants exclusively French, which, to many, apart

from their undoubted high intrinsic merits, gives them an additional value from the view-point of sentiment.

The estate is under the able management of Monsieur G. Vignaux, who labours appreciatively under the critical but kindly eye of the Count and Countess, who do not fail to pay periodical visits to their charming estate.

The average production of the Lalande Growth is reckoned at about 100 tonneaux per annum, and a glance at its record shows that quality is never sacrificed to considerations of mere quantity. In current trade price lists, Château Pichon-Longueville-Lalande is usually well represented, both in old Wines as well as more recent vintages. The Wines shown at the Paris Exhibition, 1889, gained the distinction of a gold medal.

As to special bottlings, Château bottlings of Pichon-Longueville-Lalande have been made for a part of the vintage for all the years since 1899, except 1901 and 1902, and in this connection the trade should note that the Château-bottled Wines have from 1903 onwards borne the words, "Mis en bouteilles au Château," both on the label and on the cork. Messrs. Eschenauer and Cie. were buyers of the 1912, 1914, and 1917 vintages, while other years in the last two decades were purchased by Messrs. Barton and Guestier, Calvet, Douat, Rosenheim, Richard and Muller, Gaden, Anglade, Schröder and Schyler, Cruse, Latrille and Ginestet, and Hanappier.

XVIII.—CHATEAU DUCRU BEAUCAILLOU.

DEUXIEME CRU CLASSE, ST. JULIEN, MEDOC.

Château Ducru-Beaucaillou belongs to the heirs of Monsieur Nathaniel Johnston, who bought the estate in 1866.

In the trade, as evidenced by price lists, etc., the estate is known variously as "Château Beaucaillou," or "Château Ducru-Beaucaillou"—the latter being the more ancient title of the two, a Monsieur Ducru having been a former proprietor (Ducru-Ravez, 1854); but Monsieur Johnston himself favoured the shorter description, "Beaucaillou," which, in fact, appears on his note heading.

The vineyard is well situated on the gravelly slopes parallel with the Gironde. It has been discovered that the gravel there is very thick and that it reaches to a great depth. In keeping with the other admirable arrangements on this estate, only the finest plants are grown, producing a flavoury Wine, full of body, and which has over and over

again proved itself to be one of the most highly appreciated in the Médoc and practically throughout the world. Its renown really dates a long way back, as the original owner, Monsieur Ducru, succeeded in making the growth one of the most famous of its kind. We learn from an ancient source ("Description of the Wines of Bordeaux," by M. Paguierre, published in Edinburgh in 1828) that "in 1825 the growth Ducru produced Wine which by some good judges was thought the finest of that excellent vintage, and obtained nearly the highest price given that year." It is also satisfactory to learn that its consistent merits throughout a very

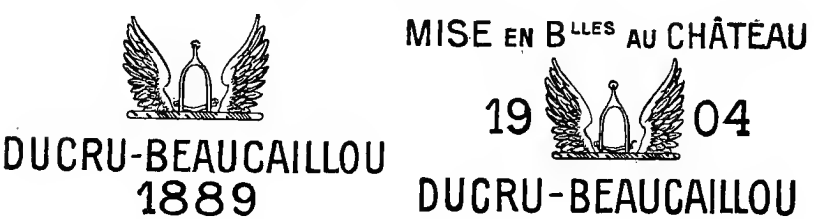
FACSIMILE OF BOTTLE LABEL.

long period have gained the Wine no fewer than eight gold medals and three diplômes d'honneur at exhibitions, etc., in which it has taken part.

The property comprises some forty hectares of vines and twenty hectares of meadow lands on the border of the river, and, as already indicated in the foregoing, it is situated in a particularly well-favoured spot. As to production, the average for the twelve years (1847 to 1858) worked out at nearly seventy tonneaux per annum. In 1860 the production was returned as seventy to ninety tonneaux. In 1893 the fine figure of 152 tonneaux was attained, and 170 tonneaux in 1900, but the average in recent years has been about sixty tonneaux.

As most merchants over here are already aware, a part of the Ducru growth is made into sparkling white Wine, which has had great and ever-increasing success in the home and foreign markets. Further reference is made to same in the section on Château Dauzac (Fifth Cru).

The Château presents a very striking view as seen from the river, an effect due to its restoration, carried out by the late proprietor, Monsieur Nathaniel Johnston. As to awards, so long ago as 1855 it gained a medal of the "Deuxième Classe" and gold medals in 1867, 1878, 1889 and later years, together with three diplômes d'honneur.



The facsimile label given above is that of the authentic label of the Château, and the sketch shows the cork-brand in use before 1900 and the brand as used to-day.

Château bottling is carried out at the Château; recent years in which this privilege has been granted, for all or

part of the vintage, being 1890, 1891, 1892, 1893, 1896, 1899, 1900, and the years 1904 to 1908, both inclusive.

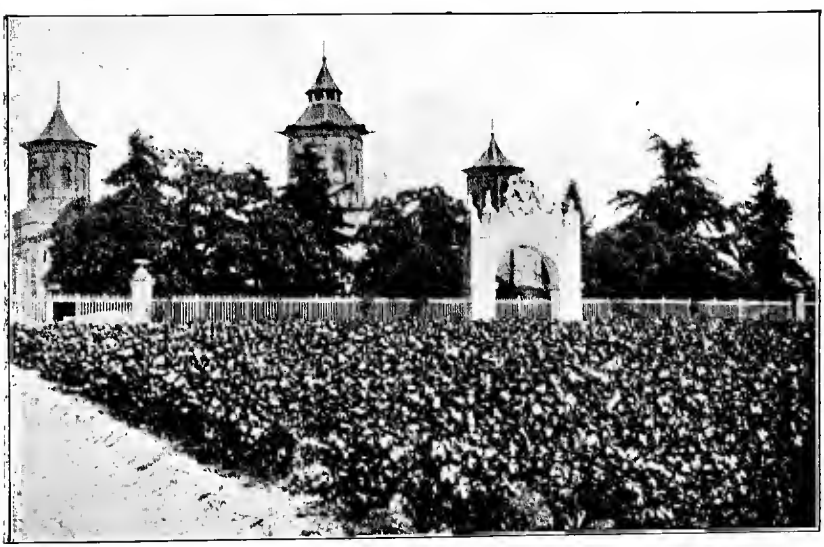
Messrs. L. Rosenheim and Fils had the monopoly of the 1883, 1892 and 1896 vintages. Purchasers of the Wine in later years have been: 1902, Min. Marceau; 1903, J. Calvet & Cie.; 1904, Schröder & Schyler, and Flouch; 1905, Birkedal, Hartmann & Cie., and Latrille and Fils; 1906, N. Johnston & Fils, and A. Delor & Cie.; 1907, N. Johnston & Fils; 1908, N. Johnston & Fils, and Latrille and Fils; 1909, N. Johnston & Fils; 1910, Latrille & Fils; 1911, Cruse & Fils Frères, and N. Johnston & Fils; 1912, Julien Damoy; 1913, Cruse & Fils Frères, N. Johnston & Fils, and H. Thompson & Fils; 1914, Cruse & Fils Frères; 1916, Julien Damoy; 1917, Lecassy.

XIX.—COS D'ESTOURNEL.

DEUXIEME CRU CLASSE, ST. ESTEPHE, MEDOC.

The Cos d'Estournel (occasionally referred to in some price-lists as "*Château* Cos d'Estournel") is situated in the district of St. Estèphe, Médoc.

The Domaine de Cos d'Estournel was sold in 1852, by its then proprietor, Monsieur d'Estournel, to a Mr. Martyn, of London, who is believed on good authority to have paid no less a sum than Fcs. 1,150,000 for it, in conjunction with Pomys, l'abbaye-de-l'Isle and Bédilloux. In 1869 it passed into the possession of the Errazu family and was afterwards sold by them, in 1889, to Messrs. Hostein Brothers. Monsieur Louis Charmoluë became proprietor in 1894, he having married the heiress to the estate, Mademoiselle Hostein. It is pleasing to learn that successive owners of this fine property have been noted for their hospitality, the Errazus

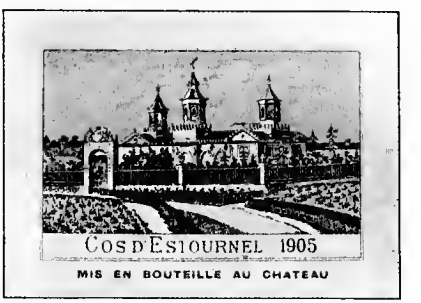


CHÂTEAU COS D'ESTOURNEL.

having been referred to, by a contemporary writer, as among the most celebrated owners and entertainers in the Médoc. It belongs now to the Establissements Latrille and Ginestet.

Of a total area of 65 hectares, and situated on very beautifully exposed slopes, the vineyard occupies a distinguished position, both as regards quality and quantity, among the important group of Second Growth Wines. Cos d'Estournel produces a remarkable Wine, of a "grande tenue," and is particularly sought after on this side of the Channel.

The output of Wine on the estate is stated to have reached as high as 100 tonneaux in 1858, the average being given in 1860 as about 70 to 80 tonneaux. In this connection it is interesting to remark that even in the decade 1848 to 1858 Cos d'Estournel was contributing more than the average to the grand total of the Second Growth Wines. In 1881 150 tonneaux were produced and in 1908 220 tonneaux. The average production of the Cos d'Estournel to-day is returned



at about 150 tonneaux, ranking in this respect among the highest figures for the output of any of the classed growths. No fewer than 300 tonneaux were made in 1893. This large output leads us to quote somewhat at length from a report by the celebrated Dr. Druitt on the Bordeaux Wines, seeing that an abundance in production goes to the cheapening and providing of good beverage Wines. Referring to Clarets, Dr. Druitt said: "They are, as a class, pure, light and exhilarating; they are of moderate alcoholic strength; they are perfectly fermented and free from sugar and other materials likely to

undergo imperfect digestion and provoke gout or headache; and they are admirably adapted for children, for literary persons, and for all whose occupations are chiefly carried on indoors, and which tax the brain more than the muscles. . . To persons of the gouty and rheumatic temperament—maladies which they vainly attempt to keep at bay by the driest of diets, such as meat, bread, Brandy and water—Bordeaux Wines are of special service ; they neither

turn sour themselves, nor are they the cause of sourness in other articles of food. But, be it observed, they are *beverages* and not *drams*. . . One thing that would go with the greater use of Bordeaux Wines would be the custom of drinking it in its proper place *during dinner* as a refreshing and appetising draught. . . ." So that with such important annual contributions as that of Cos d'Estournel we may well conceive that Bordeaux, as Claret is occasionally termed, will long commend itself as a beverage Wine, *par excellence*.

As to awards, Cos d'Estournel can claim the distinction of a gold medal in 1867, 1878 and 1889 at the important exhibitions then held.

Château bottling is carried out at Cos d'Estournel, but the privilege was not accorded for any of the years from 1894 to 1904.

Messrs. Matéo Petit were large buyers of the Wine in the early years of this century. Messrs. Latrille and Ginestet were purchasers in 1912, 1913, 1914, and 1915, while the vintages of 1917-18-19 were the monopoly of Messrs Latrille & Ginestet, J. Calvet & Cie, Barton & Guestier, Schröder & Schyler, Louis Eschenauer, Douat Frères and Turpin & Riout.

XX.—CHATEAU MONTROSE.

DEUXIEME CRU CLASSE, ST. ESTEPHE, MEDOC.

Château Montrose is one of the three Second Growth Wines produced in this celebrated commune of the Médoc. It is also the last of the Second Growths to be dealt with, there being sixteen Wines coming under this denomination.

The estate of Montrose itself presents topographical characters which are not at all common in the Médoc, the vineyard now covering 63 hectares in an unbroken extent. Originally it was composed of 50 hectares, planted by Monsieur Dumoulin, of whom Monsieur Mathieu purchased it in 1865, and later 13 hectares were added. planted by Monsieur Dollfus on a previously unpropitious and uncultivated soil, but which was nevertheless subsequently discovered to be highly favourable to the vine. Monsieur Dollfus continued

the system of plantation practised so successfully by his predecessor, and also caused commodious and well-arranged buildings, necessary for the proper upkeep and working of the estate, to be erected. During all this period the high standard, both of excellence and production, was unfailingly kept up; indeed, it was mainly by the efforts of this gentleman (Monsieur Dollfus) that Château Montrose was rapidly transformed into a model vineyard—as witness the gold medal awarded to the Château in 1871 by the Agricultural Society of the Gironde for excellence in cultivation. Needless to state, since this notable success Château Montrose has invariably been cultivated with the greatest possible care and assiduity. The estate was purchased in 1889 by Messrs. Hostein Bros., together with the adjoining property of Cos d'Estournel. The property was sold again in 1897 to Monsieur Charmoluë—the present proprietor—already distinguished as owner of the Grand Cru "Cos d'Estournel," and who devotes to this and his other splendid and contiguous vineyards all his attention as an able vinegrower, in order to maintain and, if possible, augment their great and well-deserved reputation.

In truth, Château Montrose is such a representative Wine that Dr. Le Gendre, extolling the virtues of Claret, might have

had Montrose in mind. The doctor in his treatise says: "A light Claret Wine of good quality, used in moderation, is the most agreeable and, at the same time, the most healthy beverage that exists; it is tonic without excitation, promotes appetite, assists digestion considerably, and leaves behind a pronounced feeling of well-being; the breath is clean, the palate fresh, the head clear, intellectual abilities are quickened; its tonic action affects all the organs; it quickens blood circulation,

increases bodily warmth, and livens up the whole body. Taken in excess, this class of Wine does not leave disagreeable consequences. As a therapeutic medium, Wine is a valuable agent; it can, taken moderately and continually, render great services, not only because of the alcohol it contains, but also because the tannin, the mineral salts, and the

invigorating influence of the tartaric acid and salts of iron, which are present in it, all help in the beneficial effects Wine has upon the human system." Gold medals were gained by the Montrose wines in 1867, 1878, 1889, etc.

The average annual production at Montrose, from one cause or another, went up from 100 tonneaux in 1858,

180 tonneaux in 1881, to about 250 tonneaux in recent years. Some interesting years are those of 1890-1894 when 160, 185, 220, 300 and 270 tonneaux respectively were made. The Montrose Wines are much sought after, and the following is an interesting list, for fifteen years past,

in alphabetical order, of the names of the Bordeaux houses that have purchased the Cos d'Estournel Wines directly, as also those of Château Montrose:—

Adet, Seward and Cie, Anglade and Cie, Barton and Guestier, H. and O. Beyerman, J. Calvet and Cie, J. Chaigneau and Cie, Colin and Fils Frères, Cruse and Fils Frères, A. Delor and Cie, Dircks and Fils, Douat Frères, Eschenauer and Cie, Flouch Frères, C. Gaden and Klipsch, A. Gilhou Frère ainé, N. Johnston and Fils, Journu Frères, Kappelhoff and Cie, Ed. Kressmann and Cie, A. Lalande and Cie, J. Latrille Fils, Meyniac and Cie, Matéo Petit Fils, E. Paris and Damas, Richard and Muller, L. Rosenheim and Fils, Schröder and Schyler.

Messrs. L. Rosenheim and Fils had the monopoly of the years 1892, 1899 and 1900. Château bottling has now been resumed at the estate. The words

" Mis en bouteille au Château "

are printed diagonally across the label, the name of Monsieur Dollfus, who did so much for the Wine, also being retained thereon.

Section

III.

The Third Classed Growths.

Kirwan	Cantenac.
Issan, d'	,,
Lagrange	St. Julien.
Langoa	,,
Giscours	Labarde.
Malescot St. Exupéry ...	Margaux.
Brown-Cantenac	Cantenac.
Palmer	Margaux.
La Lagune	Ludon.
Desmirail	Margaux.
Calon-Ségur	St. Estèphe.
Ferrière	Margaux.
Marquis-d'Alesme-Bekker	,,

XXI.—CHATEAU KIRWAN.

TROISIEME CRU CLASSE, CANTENAC, MEDOC.

With the Château Kirwan our studies enter upon a further stage in that this Château marks the advent of the important group of the Third Classed Growths, which contribute so well to the grand total. The Château is also one of the four Third Growth Wines emanating from the commune of Cantenac, where it has some famous neighbours.

Château Kirwan, which, by the way, is classed at the head of the Third Growths, originally belonged to a Monsieur Deschryver, then to Monsieur Ph. Godard, who left it to Monsieur M. Camille Godard (to whom a gold medal was awarded in 1878) and this gentleman, who died in 1881, bequeathed the property in turn to the town of Bordeaux. At the present time it forms, with several other important estates, the property of the famous house of Messrs. Barton and Guestier, but a monopoly of the Wine lies with Messrs. Schröder and Schyler and Cie., who have purchased it regularly since 1901, when their *abonnement* commenced. Prior to this many other important firms were among the buyers, Messrs. L. Rosenheim and Fils, for instance, having had the monopolies of the vintages 1883 and 1885, and Messrs. J. L. P. Lebègue and Cie. in 1900.

As most experts in the trade are aware, the vine stocks of Château Kirwan are well planted and are contiguous with those of the Château Margaux, Château Rauzan Ségla and Château Brane Cantenac, and are situated on some of the best exposed

slopes of the commune, occupying, as they now do, a total area of 35 hectares, or 87½ acres, the old estate consisting of 24 hectares only.

Production on the estate of Kirwan, so far as we have been able to trace was, about 1860, somewhere in the neighbourhood of 35 to 40 tonneaux. For the ten odd years or so preceding this date the average reached something like 27 tonneaux. By 1881 it had risen to 70 tonneaux, whilst in 1907 we find it returned authoritatively as 100 tonneaux, no mean achievement in view of the earliest known figures. 135 tonneaux were produced in 1893.

Like practically all the Classed Growths, much interest has centred at different times round Château Kirwan.

The produce of the estate is bottled by Messrs. Schröder and Schyler, and the bottles bear their official label. The Wines have always maintained a good price, both wholesale and retail, the ultimate appreciation of some of them being highly gratifying to the holders. In this connection we may mention that, contrary to the principle laid down many years ago, when the Third Growths were supposed to sell nearly 300 fcs. below the Second Growths, the price of the Château Kirwan Wines often reached those of the Second Growths. Thus the 1858 vintage realised 2,100 fcs. per tonneaux; the 1868 crop was sold *en primeur* 3,200 fcs. the tonneaux; the 1874, 2,700 fcs.; the 1875, 2,300 fcs.; and the 1884, 2,700 fcs., which changed hands again at 3,200 fcs. At the Bordeaux exhibition of 1907 the Château Kirwan Wines were *hors concours*.

Château Kirwan has always been distinguished for its adoption of up-to-date methods, and its reputation in this respect is not likely to suffer at the hands of Monsieur D. Guestier, who is an old Médoc campaigner, constantly bringing all his ripe experience to bear upon the Château and the welfare of its Wines.

XXII.—CHATEAU D'ISSAN.

TROISIEME CRU CLASSE, CANTENAC, MEDOC.

In examining the history of Wines, there are certainly few that, generally speaking, can show such ancient origins as those of Bordeaux.

Château d'Issan is one of those properties which can claim distinction in this way, as the earliest Château in this favoured spot of the Cantenac district dates back as far as the thirteenth century. Like many other similar properties it was a fortress in those early days, and was known as the Château Lamothe de Cantenac. The present structure of Château d'Issan was

erected four centuries later than the old castle, and replaced the cruder and more war-like edifice. It is now the property of the Société Viticole du Château d'Issan, whose head-quarters are at Paris. Previous proprietors were a Monsieur M. J. Duluc, a Monsieur M. Blanchy (and afterwards his heirs), and a Monsieur G. Roy. Monsieur F. Roy is now *Administrateur-Délégué.*

The estate early acquired fame for the value of its Wines, as it is on record that it changed hands in 1825 for no less a sum than 255,000 fcs. (Monsieur Duluc being the purchaser) to the family De Foix Candale.

A quarter of a century later it was valued at 350,000 fcs., when Monsieur Blanchy acquired it, whilst it passed to his heirs in 1859 at 470,000 fcs., and was sold to Monsieur Gustave Roy for 790,000 fcs. in 1866.

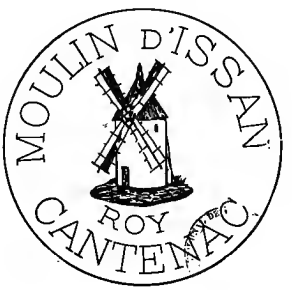
The vineyard proper is situated on some of the best gravelly slopes in the Cantenac district, and produces well-succeeded Wines that are classed among the best "Third Growths." Its production, which averaged 70 to 80 tonneaux per annum under the proprietorship of the Blanchys in 1860, or thereabouts, and in 1893 (that year of big figures) 160 tonneaux,

is now returned at 80 tonneaux. The vineyard in *palus* (from the Latin, *palus*, a marsh; flat, low ground, generally near a river, and sometimes flooded in winter) yields a Wine that is highly esteemed, the vines being selected more for quality than quantity.

The history of the Château recounts how in ancient times the *Vin d'Issan* was highly appreciated in England, so much so that some English ships ascending the Gironde attacked the guardians of the property and rolled the casks of Wine down to the river, only 600 mètres away. It was in order to

defend it against such incursions that the Château was surrounded by moats.

The illustrations include the cask brand for Château d'Issan, also that for Moulin d'Issan (the second Wine of the Société Viticole), together with the gold label affixed to all Château-bottled Wines. Up to now the Moulin Wine has not been bottled by the proprietors.

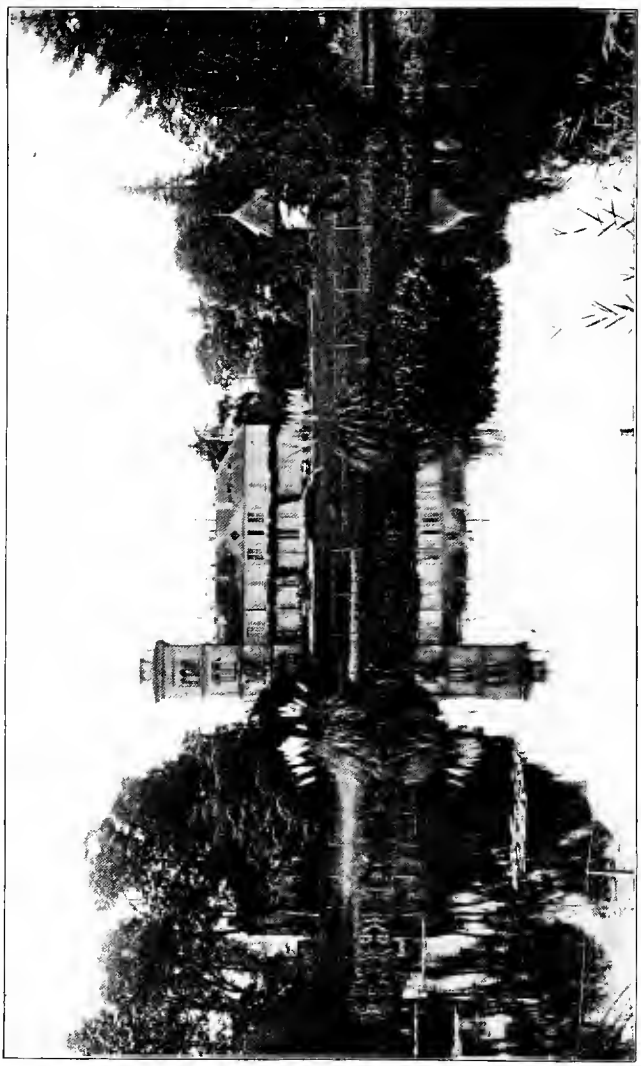


Messrs. Pockwitz and Beermann had the monopoly of Château d'Issan in 1903, 1910, 1911, 1912 and 1913, other large buyers in recent years being Messrs. Cruse and Fils Frères, Ed. Kressmann and Cie, Schröder and Schyler, Barton and Guestier, N. Johnston and Fils, J. Calvet and Cie, A. Lalande and Cie, Journu Frères, Kappelhoff and Cie, L. Rosenheim and Fils, and Julien Damoy.

XXIII.—CHATEAU LAGRANGE.

TROISIEME CRU CLASSE, ST. JULIEN, MEDOC.

Château Lagrange is situated in the St. Julien district, and is the seventh Wine from this famous commune with which we have dealt. It was long ago remarked that the St. Julien Wines



CHATEAU LAGRANGE.

could be compared, for their qualities, with those of Margaux and Cantenac. At the same time, the St. Julien Wines possess characteristics all their own, which differentiate them from other productions in the Médoc. The vine has been cultivated at St. Julien since time immemorial, and the St. Julien Wines have practically always been celebrated for their excellence.

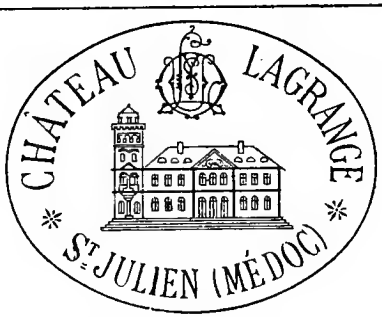
The estate of Château Lagrange comprises a magnificent and uninterrupted expanse of territory of some 300 hectares (equivalent to about 750 acres), which extend entirely on the high slopes situated in the south of St. Julien.

According to information compiled for the " Livre d'Or " of the Brussels Exhibition, 1910, it appears that in A.D. 1289 the vineyard formed part of the Manoir of the Templars at St. Julien. In 1669 it was styled " Pellecahus," and subsequently, on the dissolution of the Templars, passed into the hands of the de Cours, *seigneurs* of Pauillac and of Lagrange; of the de Brane, Baron of Mouton, *seigneur* of Lagrange, 1720; of the Duval, *seigneur* of Beler, and of Lagrange, 1743; of the Arbouet de la Bernède, *seigneur* of Lagrange; of Guilheur of Lagrange, 1755; and of the Comtes Cabarrus, 1790.

It afterwards belonged to a Monsieur Brown in 1832, who purchased it that year for the considerable sum of 650,000 francs, whilst a decade later (1842) it changed hands again, the Count Duchatel becoming proprietor, the amount for which the property was transferred to him being stated at 775,000 francs. The present owners are Monsieur A. de Muicy-Louys and Mademoiselle C. de Muicy-Louys, who hold the estate jointly.

The property has been much improved under the present *régime*, and the production from being 120 to 150 tonneaux in 1860 is now returned at an average of 200 tonneaux, but as late as 1881 it was put down at 250, whilst in 1900 and 1901 it actually attained totals of 425 and 450 tonneaux respectively. In view of the latest figures, it must be stated, however, that owing to the appropriation of certain of the vines for other Wines made on the Lagrange estate, such as " Château Saint Julien, Saint Julien, Médoc," with an average production of fifty tonneaux, " Clos des Chartrons, Grand Vin de Saint Julien, Médoc," " Le Manoir Grand Vin, Saint Julien,

Médoc," " Cabarrus," etc. (all of which names, by the way, have been fully registered), the selection has necessarily curtailed the output of the Grand Vin Château Lagrange, and reduced it to the figure already mentioned.



Besides its activities in producing the aforegoing red Wines, Château Lagrange produces some fine white Wines—remarkable for their strength, character and " nose "—and known under the titles of " Sirène Lagrange, Saint Julien, Médoc," and " Grand Saint Julien blanc Lagrange," both duly registered names.

The Château Lagrange Wines, it is scarcely necessary to add, have long been " household words " to the trade and public over here, whilst on the Continent—indeed throughout the old world and the new—their bouquet, breed and delicacy cause them to be much sought after by the *gourmets*, and wherever the Grand Vins of France are gathered together, there also can Château Lagrange be found in the goodly company.

An early reference to the quality of the Lagrange Wines is contained in the important work "On Wine" written about the middle of last century by Mr. T. G. Shaw, who, writing on the Médoc Wines, said:—

> "Being on a visit to a friend in the Médoc, I accompanied him to dine with the proprietor of Château Lagrange, who was formerly one of the Ministers of Louis Philippe. There was a handsome dinner, and the choicest Wines. The servant, in filling the glasses, always added 'Château Larose,' '*Château Lagrange*,' 'Château Lafite,' naming the vintages,"

At all the exhibitions, etc., where it has been shown, Château Lagrange has gained the highest distinctions, being awarded a gold medal at Paris, 1878, 1889; Bordeaux, 1895; and Liège, 1905.

It was exhibited at Bordeaux 1907 and London 1908 *en collectivité* with the other grand Classed Growths of the Médoc, and received award *en collectivité*, whilst at the

CHATEAU ST. JULIEN LABEL.

Ghent Exhibition (1913) Château Lagrange was *hors concours* (membre du Jury). Buyers of this Wine during the last thirty years have included: 1892, Laurent; 1893, Eschenauer; 1896, Rosenheim; 1899, Cruse; 1900, De Kat; 1901, Rosenheim, Bigourdan, Geo. Gurchy, and Mestrezat; 1904, Eschenauer, Flouch, Rosenheim, Mestrezat, and Kressmann; 1905, Rosenheim; 1906, Ginestet; 1907, Schröder & Schyler, Calvet, Eschenauer, and Latrille; 1908, Ginestet; 1909, Eschenauer, and Douat Frères; 1910, Ginestet and Lichtwitz & Cie; 1911, J. Latrille Fils; 1912, Eschenauer, Min. Marceau and Ginestet;

1913 and 1914, Lecassy; 1918, Schröder & Schyler, Barton and Guestier, Rosenheim, Eschenauer, Douat, Latrille and Ginestet, and Cordier.

Château bottling at Château Lagrange was very early adopted—in fact, Wines of vintages like 1881, 1887 and 1890 (all properly authenticated Château bottlings) were not many years ago extant on the market and at good prices.

THE CHAI & CELLARS AT CHATEAU ST. JULIEN.

The reduced illustrations show the label, etc., as used for the Château bottlings of approved years, together with a view of the Château St. Julien cellar, and a reproduction of the " etiquette " used for Château bottlings of this Wine, the justly celebrated *protégé* of Château Lagrange.

XXIV.—CHATEAU LANGOA-BARTON.

TROISIEME CRU CLASSE, ST. JULIEN, MEDOC.

Au Château Langoa souvent arrêtez-vous,
On y trouve ces biens et l'accueil le plus doux.

These lines by Biarnez, written more than sixty years ago, counselling his followers to stop as often as possible at " Château Langoa," relate to what is better known in our time as Château Langoa-Barton.

The poet says that one there finds " good things " and a warm welcome, so that with Château Langoa it is pleasing to reflect we have yet another example of the high degree of hospitality displayed through the ages by so many of these grand French Châteaux.

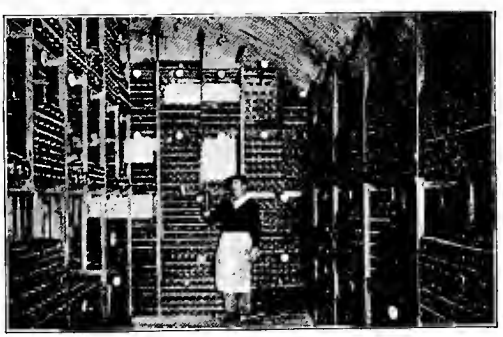
Mr. Hugh Barton, one of the chief partners in the well-known firm of Barton and Guestier, of Bordeaux, bought the Château for a large sum in 1821. The present proprietor is Mr. B. H. Barton, of the same distinguished house. Since its acquisition by Mr. Hugh Barton in the year

already mentioned, the property has been enlarged and improved to an extent that has very greatly augmented its value. This care and attention is reflected in the figures relating to production on the estate, which, standing at an average of 100 to 120 tonneaux for the ten years ending 1860, were improved, twenty years later, by the slightly better average total of 125 tonneaux, which again, still later on, went to 130 tonneaux, the average in the early years of this century being returned at 150 tonneaux. The magnificent total of 276 tonneaux was recorded for 1893.

The Château Langoa Wines are considered to be deservedly among the Third Growths that are most sought after, and the ultimate prices realised by many of its vintages show the worth and appreciation in which the growth is held. The management of Château Langoa is carried on side by side with that of its more aristocratic neighbour Château Léoville-Barton, the subject of a previous sketch, and, of course, much that relates to the latter also concerns Château Langoa; indeed, we learn that the combined estates extend over 233 hectares (about 582 acres). The cellars, press-houses, outhouses and servants' quarters at Château Langoa, planned by one of the best architects, are carried out on a very large and lavish scale. They are perfectly fitted in every respect, and are considered to be among the finest of their kind to be met with in the whole of the Médoc. The Langoa wines gained a gold medal in 1889.

Many famous firms have acquired Château Langoa at different times, the buyers of vintages from 1896 to 1906 having been as follows:—1896, Barton and Guestier, Ed. Kressmann and Cie, Mestrezat and Cie, Wustenberg and Teyssonnière; 1897, Schröder, Schyler and Cie; 1898, Barton and Guestier, Cruse and Fils Frères, Journu Frères, Kappelhoff and Cie, L. Rosenheim and Fils, Eschenauer and Cie; 1899, Barton and Guestier, Cruse and Fils Frères, J. Calvet and Cie; 1900, Barton and Guestier, Journu Frères, Kappelhoff and Cie, Schröder, Schyler and Cie, J. Calvet and Cie; 1901, Barton and Guestier, Douat Frères; 1902, Barton and Guestier, Dircks and Fils, Richard and Muller, Griffueille and Cie; 1903, Barton and Guestier, J. Calvet and Cie, Cruse and Fils Frères, N. Johnston and Fils, C. Gaden and Klipsch, Journu Frères, Kappelhoff and Cie; 1904, Barton and Guestier, H. and O. Beyerman, Ed. Kressmann and Cie, J. L. P. Lebègue and Cie,

L. Rosenheim and Fils, Chantecaille and Cie; 1905, Barton and Guestier, Ed. Kressmann and Cie, L. Rosenheim and Fils; 1906, Barton and Guestier, Douat Frères; 1907, Lebègue, Paris and Damas, Michaelsen and Barton and Guestier; 1908, Eschenauer, Kressmann, Rosenheim, Barton and Guestier; 1909, Michaelsen and Barton and Guestier; 1910, Anglade, and Barton and Guestier; 1911, Paris and Damas, Barton and Guestier, and Kressmann; 1912, Barton and Guestier, Caille, H. Thompson and Fils, and E. Blanchy and Cie; 1913, Lebègue, Barton and Guestier, Journu Frères and Kappelhoff; 1915, Derivaud and Beydt; 1916, Eschenauer and Julien Damoy; 1917-18-19, Barton and Guestier, and Julien Damoy.



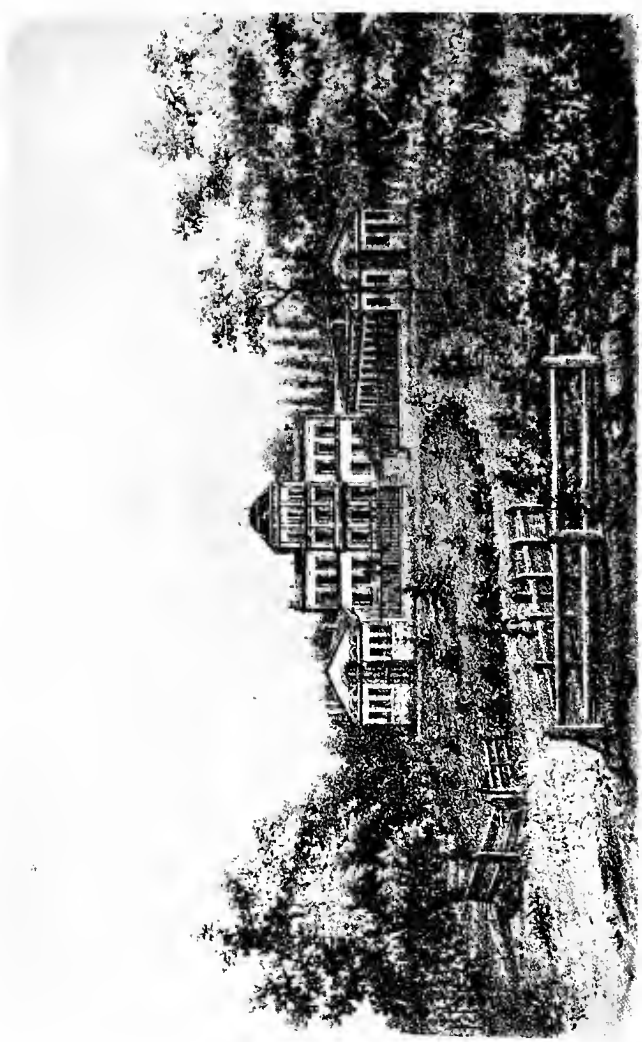
A CELLAR OF RESERVES.

Although, as previously remarked, the Château Langoa Wines are held in very high repute, they have attained distinction without the aid of special Château bottlings, as the privilege of bottling at the Château is not accorded on this estate.

XXV.—CHATEAU GISCOURS.

TROISIEME CRU CLASSE, LABARDE, MEDOC.

Château Giscours, more anciently known as "Château de Giscours," is the giant among the few Wines produced in the little commune of Labarde, which is really a dependency of the



AN OLD DRAWING OF CHATEAU GISCOURS.

Médoc. It ranks, as the heading shows, as a Third Growth, of which it is by no means the least important.

It originally belonged to Monsieur J. P. Pescatore, who paid half a million francs for it in 1845, the estate at about that time producing something like 90 tonneaux per annum. Two years later the management of the vineyard was entrusted to Monsieur M. P. Skawinski, in his time one of the cleverest and most able *agriculteurs* who, with his son, Monsieur T. Skawinski, under Monsieur Cruse's proprietorship in 1880, and later that of Madame Edouard Cruse, benefactress and philanthropist, considerably enhanced its reputation.

The estate, originally 112 acres in extent, consists now of 60 hectares (equal to 150 acres), and is admirably situated and planted with the finest stocks and is by far the most important holding in its district. The present magnificent Château, surrounded by its beautiful vineyard, replaces an equally celebrated house which formerly stood on the same site. Nor must we omit to mention there is a farm attached to it, which is considered to be a model establishment in every respect.

Purchasers of the Wine for the last two decades have been: 1899, Cruse and Fils Frères, and Barton and Guestier; 1900, A. de Luze and Fils, and Barton and Guestier; 1901, Barton and Guestier, Cruse and Fils Frères, and H. and O. Beyerman; 1902, Eschenauer; 1903, Cruse, Adet, Seward and Cie, etc.; 1904, Cruse and Chantecaille and Cie; 1905, J. Calvet and Cie, Eschenauer, Cruse, and Wustenberg and Teyssonnière; 1906, Rosenheim; 1907, Gaden and Klipsch, Cruse, Eschenauer, and Calvet; 1908, Cruse and Calvet; 1909, Cruse and Eschenauer; 1910-11-12, Barton and Guestier, Cruse, and Calvet; 1913, Teyssonnière, Paris and Damas, Journu Frères and Kappelhoff, and Cruse; 1914-15-16, J. Calvet and Cie; 1917, Calvet and Cruse; 1918, Birkedal, Hartmann and Cie.

Production, from an average of 50 to 60 tonneaux in 1860, was stated to be about 80 tonneaux in 1863, and reached 125 tonneaux in 1881; in 1893 195 tonneaux were made; the average output, however, according to the latest statistics, is under 100 tonneaux. A gold medal was awarded to Château Giscours at the Paris Exhibition in 1878.

The Wines of Labarde, of which Château Giscours naturally stands at the head, have long been noted for their body,

colour and bouquet, with " sève," and they become soft with increasing age. These characteristics were pointed out very early, in a very interesting analysis of the Château Giscours Wines, made in 1860, in which it is stated that the specimen then examined was aromatic, lightly amber-coloured, of an agreeable flavour and fragrancy, analogous to that of *noyau.* This fragrancy is mentioned by the poet Biarnez in his lines on Château Giscours.

> A Labarde, tournez vers l'occident la tête ;
> Vous verrez de Giscours se projeter la faîte,
> Giscours, dont le produit s'est maintenant accru,
> Jadis avait le rang d'un quatrième cru.
> Son nouveau sol, où rampe une nouvelle vigne,
> Produira-t-il un fruit qui de son nom soit digne?
> Giscours gardera-t-il *son antique parfum*?
> Ne deviendra-t-il pas, peut-être, plus commun?

Château Giscours is one of the few Third Growth Wines for which the privilege of Château bottling has never been accorded.

XXVI.—CHATEAU BROWN CANTENAC.

TROISIEME CRU CLASSE, CANTENAC, MEDOC.

The Château Brown Cantenac is not to be confused with that growth of higher denomination, Château *Brane* Cantenac. Château Brown Cantenac is ranked among the Third Growths, whereas the other Château referred to is a Second Classed Growth and well known as such. The subject of the present sketch is frequently alluded to as "Château Cantenac Brown," in accord with the wording on the Château label.

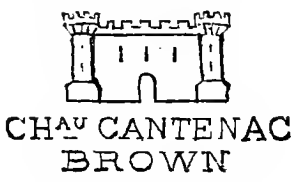
CHATEAU CANTENAC-BROWN.

Originally Château Brown Cantenac belonged to several proprietors, but in 1860 it became the property of Monsieur Armande Lalande, whose son is the present owner.

The estate includes some 50 hectares (or over 131 acres) of vines. For some considerable number of years the proprietor has made it a strict rule to allow only the finest stocks to be planted, among which may be mentioned the Carmenet Sauvignon, the Carmenet Franc, and the Petit Verdot, and this policy of using the best stocks exclusively has not failed to have a corresponding favourable effect on the high quality of the Wines produced.

As to production, this is returned at an average of 140 tonneaux per annum. Formerly the output was a little less, being no more than 130 tonneaux in the early 'eighties, whilst in that record year of big quantities, 1893, Château Brown Cantenac was credited with the fine total of 230 tonneaux.

The Château Brown Cantenac Wines are renowned for their abundant bouquet, softness, elegance and delicacy. They are noted as uniting the extreme delicacy of the Margaux Wines with the charming qualities of the Wines of St. Julien. Indeed, the qualities of the Cantenac Wines are the same as those from Margaux, their neighbours, and as a matter of fact the greater part of the estates hereabouts actually have vines in



the two communes. Cantenac and Margaux have a few rivals but no superiors; their products exhibit delicacy, mellowness, character, agreeable bouquet, colour resembling liquid ruby, in fact all the qualities of a perfect Wine.

This Château was awarded a gold medal in 1889 and was *hors concours* at the Exhibition held at Bordeaux in 1907.

Château bottling is carried out on the estate, the privilege only being accorded for approved years. There were no Château bottlings from 1894 to 1910.

The principal buyers of Brown Cantenac in recent years have been: 1899 and 1900, Lalande; 1901, Flouch; 1902, Schröder and Schyler, and J. J. Maurel and Fils; 1903, Serbs and Cie; 1904, Journu, Lalande; 1905, Lalande, Sichel, De Luze, Eschenauer; 1907, Bigourdan; 1908, Derivaud and Beydts; 1909, Lalande, Journu; 1910, J. J. Maurel and Fils; 1911, Calvet, Cruse, Lalande; 1912, 1913, Calvet, Lalande; 1914, Lalande, Cruse; 1915, Lalande; 1916, Lalande, Johnston, Schröder and Schyler, Calvet; 1917, Lalande, Kressmann, Cruse; 1918, Lalande, Schröder and Schyler.

XXVII.—CHATEAU MALESCOT-SAINT-EXUPERY.

TROISIEME CRU CLASSE, MARGAUX, MEDOC.

The estate of Château Malescot-Saint-Exupéry—originally known simply as " Saint Exupéry "—is situated in the Commune of Margaux, and the Wine is classed amongst the Third Growths. Like most of the great Wines of France it is of very ancient origin. The earliest proprietor we have been able to trace is Le Comte de St. Exupéry, who flourished in the

CHATEAU MALESCOT.

eighteenth century, and whose family still exists. In 1860 a Monsieur Foucarde held the property, which then consisted of some 125 acres. Subsequent proprietors were Messieurs Dubignon, de Boissac, Charles Couve and Déroulède, and

Monsieur J. D. Lerbs, whilst the property now comprising château, gardens, and vineyards, belongs to the well-known house of Messrs. W. H. Chaplin & Co., Ltd., who acquired it in 1912.

Amongst the earlier owners, Monsieur Foucarde and Monsieur Dubignon proved themselves specially capable and clever viticulturists and won well-earned distinction and reputation for their Wines. In their time the estate was concentrated on the two grand slopes of Margaux, of which Malescot-Saint-Exupéry occupies an important part. The knowledge and skill brought to bear upon the production of fine Wine on this estate is reflected in the fact that the Malescot Saint-Exupéry is classed Third Growth, obtained a silver medal at the exhibition held in 1878, and the highest award of a gold medal at the exhibition of 1890. Later successes include a diplome d'honneur obtained at the Bordeaux Exhibition of 1907.

The fame of the Wines of the Margaux district for fragrance and character is known throughout the world, and among these the Wines of Malescot have always held a prominent place. In the opinion of those most fitted to judge, these Wines have been distinguished not only for their great finesse, fine colour, and delicious bouquet, but also for their good body.

The Château, which with its offices was constructed according to the plans of Monsieur L. Garros, is itself a very noteworthy feature. It is situated in the centre of the small village of Cantenac, and is a handsome and commanding structure. The vats and stores connected with it are notable both for their size and convenience. Production is returned at 120 tonneaux annually, the year of greatest output being 1896, when nearly 300 tonneaux were estimated to have been in the vats. The vintage yield for 1918 was fully up to the average for the Margaux district, whilst the 1919 is considered to be the most successful of all the Margaux growths.

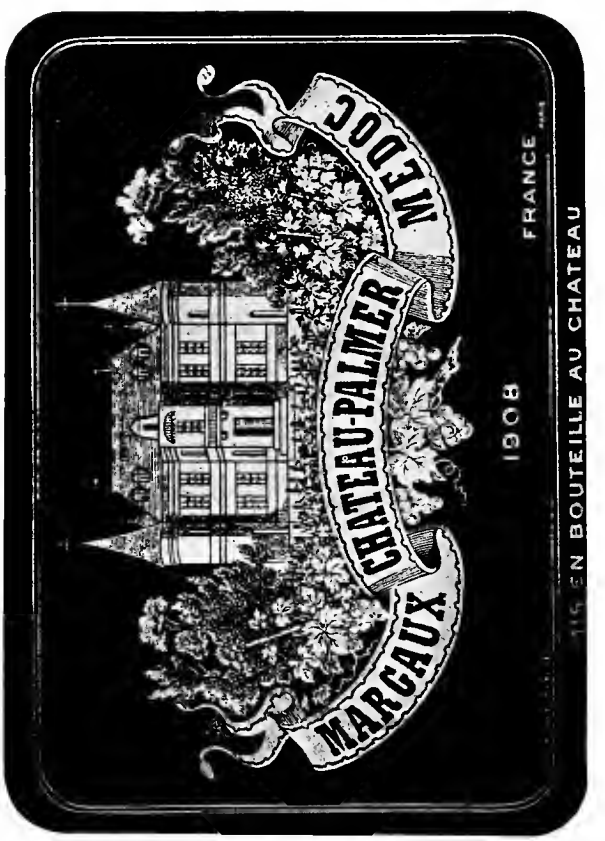
Other properties now connected with Château Malescot are Clos Bernard and Lacroix Prevost, Margaux. All the Wines

from these properties have usually been sold to the trade, and the Bordeaux houses which have bought them since 1899 include: 1899, Eschenauer; 1900, Ed. Kressmann and Cie; 1901, Richard and Muller; 1903, Min. Marceau; 1904, L. Rosenheim and Fils, and Mestrezat and Cie; 1905, Nartigue and Bigourdan; 1906 and 1908, G. Paillère and Fils; 1909, Sichel, Beyerman; 1910, Anglade and Cie; 1911, Beyerman.

XXVIII.—CHATEAU PALMER, MARGAUX.

TROISIEME CRU CLASSE, MARGAUX, MEDOC.

Château Palmer is one of the Châteaux whose name should loom large in any review of the classed Bordeaux Wines,



and more especially, of course, in the particular group of the Third Growths, to which select "family" it belongs. Its official designation is "Château Palmer, *Margaux*" although, as a matter of fact, the vineyard proper is spread over two communes, Cantenac and Margaux, but in some works on the Classed Growths we find it tabulated as "Palmer Cantenac."

The earliest proprietor we have been able to trace was named de Gasq, the property being anciently termed, "Château de Gasq." In accordance with the custom of naming an estate after its owner, the vineyard was afterwards known as "Château Palmer" from General Palmer, who, under the Restoration, became proprietor. In 1853 the estate again changed hands, being purchased by Monsieur Emile Pereire for no less a sum than 425,000 fcs., and it still remains in the hands of his family, or rather the Société Civile Pereire.

Formerly, Château Palmer comprised nearly 85 hectares (212 acres) situated in Margaux, Cantenac, Soussans, and Avensan, but it now consists of 86 hectares 26 ares, planted with the choicest vines. To the actual estate of Palmer—and under the same proprietorship—is joined the vineyard of Boston, about four kilometres distant. This again was originally created by General Palmer, but in consequence of damage due to oïdium was, at one time, completely destroyed. Since 1858, however, it has been entirely re-established with choice vines, which ensure only the very best Wines, the output increasing every year.

The annual production at Château Palmer for the twelve years—1847 to 1858—averaged 49 to 50 tonneaux. For a few years production stood at 50 to 60 tonneaux, afterwards rising to 110 tonneaux. By 1881 the total had much improved, being given at 170 tonneaux, this figure holding good over a period of some years, whilst in 1889 it was officially returned at 200 tonneaux. 220 tonneaux were made in 1893. Palmer and Boston together now produce about 170 tonneaux per annum, which figure is occasionally exceeded.

Needless to say, the Wine has enjoyed a magnificent reputation since very early times. By reason of its quality,

de Gasq, its former proprietor, was able to introduce it to the Palace of Cardinal Richelieu, and later still at the Court of Louis XV., and this naturally helped considerably to extend the reputation of the Médoc Wines. A gold medal was gained as early as 1878.

Château Palmer Margaux products have often reached prices rivalling those of the Second Growths and they are eagerly competed for by the leading Bordeaux houses. L. Rosenheim and Fils purchased the whole growth of the 1885, 1891, and 1907-1911 vintages. In 1898 and 1899 the buyers were Eschenauer, Calvet, and Johnston; 1900, Calvet, De Luze, Rosenheim, and Mestrezat; 1901, Schröder and Schyler; 1902, Schröder and Schyler, Eschenauer, and Calvet; 1903, Flouch; 1904, Calvet, Eschenauer; 1905, Calvet, Eschenauer, Schröder and Schyler; 1906, Birkedal, Hartmann and Cie, Dubois, Douat Frères, Veen; 1912-13-14, Rosenheim, Journu, Wüstenberg, Schröder and Schyler; 1915, Schröder and Schyler; 1916, Schröder and Schyler, Latrille and Ginestet. Douat, Rosenheim, Eschenauer; 1917, Journu, Rosenheim, Schröder and Schyler, Douat, Calvet; 1918, Lebègue, Calvet, Rosenheim, Schröder and Schyler, and Turpin Frères, with right of bottling at the Château.

XXIX.—CHATEAU LA LAGUNE.

TROISIEME CRU CLASSE, LUDON, MEDOC.

Château La Lagune is the only one of the Classed Growths in Ludon, and the estate originally consisted of some 30 hectares (75 acres), but is now considerably larger.

It has a remarkable reputation, which, like that of many other of the celebrated Classed Wines, extends a long way back. Its correct title is La Lagune (not "Lalagune," as is so often seen in English price-lists), as witness the spelling on the authentic Château Label.

The earliest proprietor of the estate we have been able to trace (*circa* 1860) is a Madame Veuve Jouffroy Piston. It afterwards belonged to Monsieur Piston d'Eaubonne, but by 1898 had become the property of Monsieur Louis Sèze, who died in 1911. He left the estate to his son-in-law, Mons. A. Galy, the present possessor.

According to figures that have been put on record, the Wine early acquired distinction, the celebrated 1858 vintage of Château La Lagune having been sold first-hand for no less than 2,100 francs the tonneau, a price which has been more than doubled in recent years, the 1919 Wine fetching 4,500 francs. In this connection of early recognition of merit, we may quote from *Richesses Gastronomiques*, by Monsieur Chas. de Lorbac, who wrote in 1867 that "The Wines of La Lagune, which are highly esteemed in England, have a fine colour, bouquet, and plenty of body, keeping a long time in bottle. The production of La Lagune varies between seventy-five and eighty tonneaux of a highly esteemed Wine which retains its colour, body and bouquet for a very long period. We have tasted the Wine of 1828, which, after forty years in bottle, was in perfect condition. During half-a-century the excellent Wines of La Lagune have enjoyed great favour in England."

Again, in another work, by Alfred Danflou (*les Grands Vins Bordelais*), published in the same year, it is recorded that "The Wines of La Lagune have a special character, and very remarkable qualities which have attracted the attention of many distinguished epicures. They possess a distinctive character, resembling no other Wine, and forming one of their chief attractions." As concerns distinctiveness in character or qualities, here let us quote Monsieur W. Franck, who, in his *Traité sur les Grands Vins du Médoc*, published at Bordeaux in 1860 (p. 272), gives the following estimation or appreciation of the Wines of La Lagune:—

"*Esprit* transparent; no deposit, agreeable flavour and fragrancy, not too strongly developed, and recalling that of the almond."

Monsieur S. Simonin in his great work *Les Grands Ports de Commerce de la France* (1878), and referring to the well-known property of Bordeaux Wines of good years to keep for very long periods in bottle, wrote: "There are certain growths—Château La Lagune for example—which have been found in perfect condition after forty years in bottle," but with characteristic caution he adds—"All the Médoc Wines, however, could not be safely kept so long!"

Production at Château La Lagune, as with the other important Châteaux of the Classed Growths, has necessarily varied from time to time, and from different causes, but with an ever-upward tendency, and roughly speaking is about three to five times what it was in 1858, that land-mark (like the 1875) in Claret vintages.

Thus in

	Average production about
1847-58	20 tonneaux
1860	30 ,,
1863	40 ,,
1867	60 ,,
1881	75 ,,
1900	80 ,,
1908	90-100 ,,

The year 1893 saw the fine total of 96 tonneaux.

Messrs. L. Rosenheim and Fils acquired the monopolies of the 1885 and 1891 vintages. The same firm were buyers in 1900, 1901, and 1908, while other purchasers in recent years have been: 1899, Johnston; 1904, Guestier, Eschenauer; 1905, Eschenauer; 1908, Eschenauer, Guestier; 1909, Lalande, Kressmann, Wüstenberg; 1910, Calvet; 1911-12-13, Schröder and Schyler, Eschenauer, Journu, Wustenberg; 1914-15-16, Journu, Schröder and Schyler, Eschenauer; 1917, Lalande.

The distinctions, such as gold medals, diplômes d'honneur, etc., gained by Château La Lagune during its long history occupy quite a goodly list, including as they do gold medals at exhibitions at Lyons 1872 and 1894, Paris 1889 and 1900, Tours 1892; diplômes d'honneur at Antwerp 1894, Bordeaux 1895 and 1907, Rouen 1896, Brussels 1897; croix d'honneur at Amsterdam 1895; grand prix St. Louis 1904 (collectivité des Grands Crûs), Liège 1905, Bordeaux 1907 (*en collectivité*).

Château bottling is carried out on the estate in approved years.

XXX.—CHATEAU DESMIRAIL.

TROISIEME CRU CLASSE, MARGAUX, MEDOC.

Château Desmirail can claim to be a near neighbour of that Médoc giant "Château Margaux"—in fact, there are four other Wines among the Third Growths that also have the distinction of coming from this highly-favoured spot.

Originally, Château Desmirail consisted of some 14 hectares (35 acres), planted with good old choice vines, but now considerably exceeds these early limits.

As concerns the proprietorship, it appears from particulars given in the "Album des Grands Crus Classés

du Medoc" that by reason of the marriage of a *demoiselle* Rauzan de Ribail with a Desmirail a part of the estate of Rauzan was given as a marriage portion, and in consequence, as so frequently obtains, assumed the name of "Desmirail" from Monsieur Desmirail.

Monsieur Sipière acquired the property from Monsieur Desmirail, formerly Public Prosecutor, or procureur du roi,

and manager of the neighbouring vineyard of Château Margaux, and restored the Château about 1860, choosing for the new building the Louis XIII. style.

The present proprietor is Monsieur Robert de Mendelssohn, who, it is interesting to learn, is a grandson of the well-known wine poet Biarnez.

Needless to say, in view of the importance of the property, even the earliest proprietors spared no pains to bring it to perfection, and all have laboured assiduously to this desirable end. Monsieur Robert von Mendelssohn (to use his other eponymic) has specially contributed to advance the Château Desmirail vineyard by his far-sighted choice of superior vine stocks, and in continuing the best traditions of his noble heritage.

The Château Desmirail Wines have been long noted for their *finesse* and distinctive qualities. In this connection it is pleasing to quote the words of the proprietor's distinguished progenitor, Biarnez, who referred to Château Desmirail in his work on the Bordeaux Wines, saying:—

> "L'élégant Desmirail, dont la trame serrée,
> Laisse échapper le feu d'une liqueur ambrée."

It is fitting to observe here that a silver medal was gained at Paris 1878 and a gold medal in 1889.

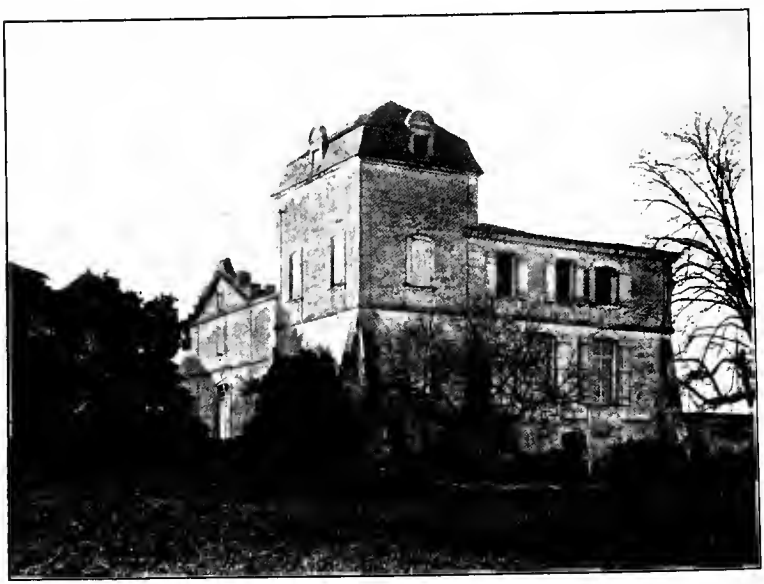
Production on the estate is nearly four times the quantity made in the poet's time. Thus in 1860 the total average per annum was only about twenty tonneaux. By 1881, however, it had grown to fifty tonneaux, rising by increments of ten to sixty tonneaux in 1893, seventy tonneaux in 1899, and is now returned as seventy-five tonneaux, at about which figure it has stood for some years. Recent good years—both in quantity and quality—have been 1905 and 1900, when 80 tonneaux and 105 tonneaux respectively were recorded. Principal buyers of the Wine during the last two decades have been: 1899, 1904, 1907, and 1917, Calvet; 1900, Gaden and Klipsch; 1901, 1911, 1914, and 1916, Eschenauer; 1903, Rosenheim; 1908, Lebègue, Marceau, De Kat; 1900, Damas, Eyber, Brandenburg; 1910, Min. Marceau; 1912, Lebègue.

The privilege of Château bottling is granted on the Desmirail estate.

XXXI.—CHATEAU CALON-SEGUR.

TROISIEME CRU CLASSE, ST. ESTEPHE, MEDOC.

Château Calon-Ségur (formerly known as " Château Calon de Ségur," and still more anciently " Château Calon "), is the



CHATEAU CALON-SEGUR.

only *Third* Classed Growth produced at St. Estèphe—a district which can otherwise boast of two Second Growths, one Fourth Growth, and one Fifth Growth.

The Calon-Ségur estate is one of the oldest in the Médoc, and former proprietors have included Monsieur Firmin de

Lestapis of Paris—who is reputed to have paid no less a sum than 600,000 fcs. for it in 1825—and the Marquis de Ségur, from whence comes the title "Calon-Ségur." It now belongs to Messrs. Peyrelongue and Gasqueton, the former being the son-in-law and sole heir of the late Mr. Chas. Hanappier, of Hanappier and Co., Bordeaux. In size the property is very much the same as when Monsieur de Lestapis acquired it, that is to say, 55 hectares, or in English measure, 137 acres of vines, all in a single holding, and splendidly situated on the finest slopes of the Haut Médoc. The soil hereabouts gives the Calon-Ségur Wines unique qualities in body, colour, bouquet and *finesse*—precisely those in fact which characterise all the Grands Vins of the Médoc. The vineyard itself is planted partly with the *cabernet blanc* and partly with the *cabernet sauvignon*. The *cabernet blanc* is considered by the experts to give distinctiveness, elegance and softness, while the *cabernet sauvignon* is responsible for producing what is termed in Bordeaux parlance "chair," body, colour, etc. This combination of fine plants, together with the utmost art of the Wine-maker, enables the proprietors to produce what they are justly entitled to term a perfect Wine.

Production on the estate, which, in the early years of last century averaged something like 70 tonneaux per annum, reached 120 tonneaux in 1863, 150 in 1881, 120, 1890; 103, 1891; and 130, 1892. At present the output averages 225 tonneaux, and in this respect is quite noteworthy from the fact that of all the Third Classed Growths Château Calon-Ségur contributes the largest quantity to the grand total of these Wines. This achievement from the size of the estate well redounds to the credit of the management. Château Calon-Ségur is, further, to be ranked among the most appreciated of the Third Growths—a reputation which extends back a very long period.

Distinctions gained on various occasions include a silver medal at the Paris Exhibition 1878; gold medal at the Bordeaux Exhibition, 1882; gold medal at the St. Louis Exhibition, 1904; diplôme d'honneur at Liège, 1905, which in themselves afford ample testimony to the supreme merit of the Growth. It may also be mentioned that the Calon-Ségur was *hors concours* (a member of the jury) at the exhibition held at Bordeaux in 1907.

Many famous Bordeaux firms at one time or other have purchased this celebrated Wine, and among them may be noted Messrs.

J. Bigourdan.
Birkedal, Hartmann and Cie (monopoly of 1916 and 1918).
J. Calvet and Cie (monopoly 1899).
Julien Damoy (monopoly of 1912-15-17).
De Luze and Fils (monopoly of 1908 and 1910).
Douat Frères.
Eschenauer and Cie.
Gaden and Klipsch.
Hanappier and Cie.
Journu Frères, Kappelhoff and Cie.
A. Lalande and Cie.
J. L. P. Lebègue and Cie.
Min. Marceau
Mestrezat and Cie.
J. Michaelsen and Cie.
Paris and Damas.
Ch. de Rancourt and Fils.
L. Rosenheim and Fils (monopoly of 1886 and 1894).
Schröder and Schyler and Cie.
Versein and Minvielle.
J. H. Wustenberg and Teyssonnière.

So far as we have been able to ascertain the privilege of Château bottling has never been conceded to buyers of the Château Calon-Ségur Wines.

CASK BRAND.

XXXII.—CHATEAU FERRIERE.

TROISIEME CRU CLASSE, MARGAUX, MEDOC.

The Château Ferrière, Margaux, subject of the present sketch, must not be confused with "Ferrière," or "Ferreyre," which are similar names current in the Bordeaux trade. It is situated close to Château Margaux, and near such excellent neighbours as Château Malescot, Château Desmirail, and Château Marquis de Terme.

The estate belonged at the middle of the 18th century to the Ferrière family, some of the members of which passed through stirring and even tragic times. Gabriel Ferrière *courtier royal* at Bordeaux and King's Huntsman, left the estate, in the year 1777, to his first cousin of the same name—Gabriel Ferrière—a bourgeois of Bordeaux, who, imprisoned during the Reign of Terror, was condemned to pay a fine of £150,000. Another Ferrière, Jean, brother of the last-mentioned, was also imprisoned during the same fateful period. Before his incarceration he held several important offices, but after the fall of Robespierre, he became Maire of Bordeaux (1795), and the following year, Maire de Bordeaux Nord. Andre Ferrière, the second brother, and also *courtier royal*, was very popular at Bordeaux, and when he was about to be arrested, in his house in the Quai des Chartrons—a famous spot in Bordeaux—the residents of the quarter gathered before the door and declared that the first man who entered to seize Ferrière would have his head broken. So much for what might well have been another tragic episode in the history of this celebrated family. Monsieur Henri Ferrière sold the estate in 1914 to Monsieur Armand Feuillerat, who is also proprietor of Château Marquis de Terme.

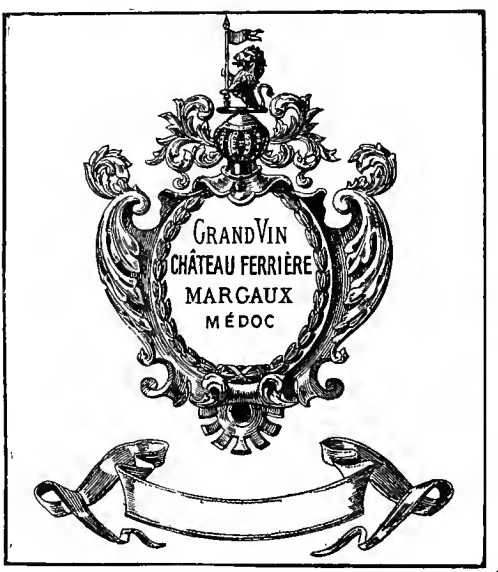
Château Ferrière, in 1863, when it belonged to the widow of Monsieur J. Ferrière, consisted of 5½ hectares (about 12

acres), but we believe has never altered much in size during all its history, so that the production is necessarily limited on that account. Nevertheless the figures relative to the production, which has gradually increased, are interesting, as shown by the following table:—

Years.	Average annual production.
1847 to 1858	6⅔ tonneaux
1860 to 1863	10 to 15 ,,
1881	15 ,,
1894	15 ,,
1898	18 ,,
1908	25 ,,

and it must not be omitted that the Ferrière Wine of the first named year—1847—when a good quantity was made at the Château, really formed a landmark among the 949 tonneaux of the then Third Growths, and even in the history of Girondine Wine-making! In 1893 27 tonneaux were made. Only choice vines are grown, and the average annual production is now estimated at 30 tonneaux.

The Château Ferrière Wines have always claimed attention



from connoisseurs and experts, being, as they are, distinguished by extreme *finesse*, and possessing a delicate bouquet. In this connection it is pleasing to record that the merits of the Château Ferrière Wines have gained substantial distinctions in gold medals at the Bordeaux Exhibition of 1895, and the Exhibitions held at Paris, 1900, and Liège, 1906. Messrs. L. Rosenheim and Fils had the monopoly of the vintage 1883; Messrs. J. L. P. Lebègue and Cie, 1902-3; H. and O. Beyerman, 1904; Eschenauer and Cie, 1907; V. M. Eyber, 1909; E. Kressmann and Cie, 1911; J. Calvet and Cie, 1912-13. All the Wine from the estate which is not considered good enough for the *Grand Vin* of Ch. Ferrière, is sold under the name of Château Monadey-Margaux

Monsieur Feuillerat usually reserves a part of the vintage for Château bottling.

XXXIII.—CHATEAU MARQUIS D'ALESME-BECKER,

TROISIEME CRU CLASSE, MARGAUX, MEDOC.

One of the near neighbours of Château Margaux, Château Marquis d'Alesme-Becker, is the last among the celebrated Third Growths to claim attention. The name is sometimes met with in the form "Marquis d'Alesme-*Bekker*," and occasionally "*Cru* d'Alesme-Bekker," while in the particular circles of the Bordeaux trade it is familiarly referred to as "Château Becker," and it cannot be gainsaid that the latter orthography is simpler and easier.

The Château, like so many other properties in the Gironde, dates back to a very early period. Though not large, and originally consisting of only ten acres, it is certainly one of the oldest properties in the commune of Margaux, and, as a matter of fact, has been traced back to the year 1616, but little is known of the very earliest proprietors, or even the noble from whom it derives its name. It is understood that a Monsieur Becker purchased the estate in 1803, also that Messrs. Sznajderski and Rolland were former proprietors, and on Monsieur Sznajderski's demise it became the property of Monsieur Arthur de Gassowski. It was purchased in December 1919, by Monsieur Chaix d'Est Ange (the proprietor of the Château Lascombes), and Monsieur d'Est Ange has the intention of combining the two properties (which actually touch one another) into a single estate. The growth, however, was given its present name by the Marquis d'Alesme, and was at first called by him "Cru d'Alesme Margaux." The gentleman previously mentioned, Monsieur Becker, on

acquiring the property, added his name to the title, and the Wine has now come to be very generally known as " Château Marquis d'Alesme-Becker."

As indicated by the introductory paragraph, the vineyard is admirably situated, being placed on the best slopes of Margaux, adjoining high-class property in First and Second Growths. In keeping with the rest of the admirable arrangements on the estate, the vineyard is planted only with the choicest wines, enabling the management, who have never failed to bring the utmost skill and care to the matter of cultivation, to produce a Wine remarkable alike for its delicacy and delicious bouquet. It is not surprising, therefore, to learn that, owing to its high-class character and reliability, it is in great demand with the trade, both in Bordeaux and abroad.

Production on this estate, as with others in the Médoc, has, of course, varied from time to time, and from different causes. Thus the earliest reliable figures (1860) show the old vineyard produced about five tonneaux. In 1881 the average annual production was twelve tonneaux, but it has since risen to a total of twenty-five tonneaux. As concerns recent individual vintages, good years in both quantity and quality were 1893, (when 35 tonneaux were made), 1899, and 1900. Messrs. L. Rosenheim and Fils at the time acquired the monopoly of the vintage of 1900. The principal buyers in the last decade have been Messrs. Eschenauer and Cie, 1916; Schröder and Schyler, 1909; Gaden and Klipsch, 1911; and Journu Frères and Kappelhoff, 1912 and 1914.

The many excellences shown by the Marquis d'Alesme Wines have gained for them no fewer than five gold medals at various exhibitions, where it has been shown in competition with other aristocrats of the Médoc, as at Antwerp 1894, Lyons 1895, Amsterdam 1895, Bordeaux 1895, and Paris 1900. Diplômes d'honneur have also been awarded to it at the Brussels Exhibition 1897, Marseilles 1897, and Lyons 1897; diplômes de grand prix Lyons 1898, Nice 1899, and Liège 1905. The growth also received grand prix at St. Louis 1904, and Bordeaux 1907.

Château bottling is carried out on the estate, and the illustrations are facsimiles of the label, cork brand, etc., as used for the Château Wines.

Section

IV.

The Fourth Classed Growths.

St. Pierre ...	...	St. Julien.
Branaire-Ducru ...	...	,,
Talbot	...	,,
Duhart-Milon ...	...	Pauillac.
Poujet	...	Cantenac.
Latour-Carnet ...	...	St. Laurent.
Rochet	...	St. Estèphe.
Beychevelle ...	...	St. Julien.
Le Prieuré	...	Cantenac.
Marquis de Terme	...	Margaux.

XXXIV.—CHATEAU SAINT-PIERRE-BONTEMPS-DUBARRY.

QUATRIEME CRU CLASSE, ST. JULIEN, MEDOC.

This section commences the comparatively small but nevertheless important group of the Fourth Classed Growths. For the most part these belong to the communes of St. Julien and Pauillac, but a reference to the classed growth list will show that some of them are to be found at Margaux and Cantenac.

The Fourth Growth Wines include those of the two "Saint Pierres" as they have been called (comprising, of course, Château Saint-Pierre-Bontemps-Dubarry and Château Saint-Pierre-Sevaistre), which, in fact, stand at their head. To deal first with the Château Saint-Pierre-Bontemps, a glance at a map will show that it is happily situated among such renowned neighbours as Château Larose, Château Léoville, Château Ducru-Beaucaillou, Château Lagrange, Château Langoa, etc.

The Château and its dependent buildings are situated on the road from Bordeaux to Pauillac, at the entrance of the village of Beychevelle.

Documents still kept at the Château prove that the estate is of very ancient origin. These archives go back as far as 1693, when the estate was called "Serançan," and belonged to the Cheverry family. It was acquired in 1767 by Monsieur de Saint-Pierre, who gave the Château its well-known name. In

CHATEAU ST. PIERRE-BONTEMPS-DUBARRY.

1832 a division of the property took place, Colonel Bontemps-Dubarry, grandson of Monsieur Saint-Pierre, retaining one half of the estate, which he subsequently enlarged by a few acquisitions from the remaining half. The second half was parcelled out, but the largest portion was secured by Monsieur de Luetkens. Other lots gave rise to the different *crus* de St. Pierre. Colonel Bontemps-Dubarry distinguished his property from them by the use he made of his name in relation to the wines of his Château. His grandson, Lt.-Colonel Bontemps-Kappelhoff, is the present proprietor and devotes every care, not only to the cultivation of the vines, but to the actual wine-making, and only approved vintages are sold as Château Saint-Pierre-Bontemps. He has, therefore, with this end in view, created a second mark or brand. Production, which has reached and actually passed 100 tonneaux, is correspondingly reduced by the existence of the Second Vin in notable proportions. As early as 1878 the Wines gained a bronze medal at the Paris Exhibition held that year.

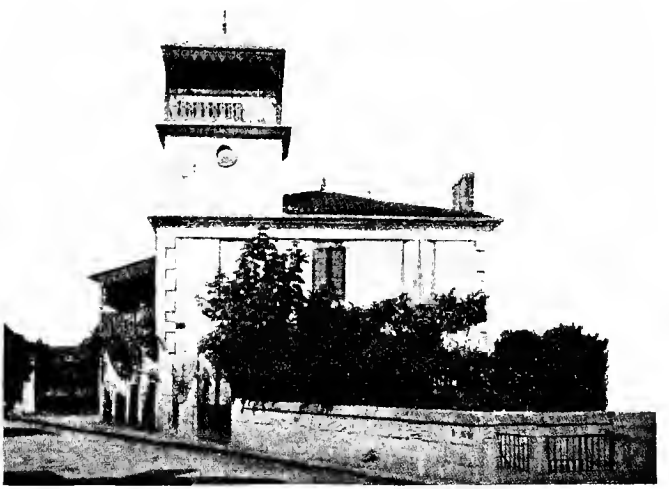
The Château Saint-Pierre-Bontemps Wines have at all times been freely purchased by the leading Bordeaux houses. In recent years the principal buyers have been Messrs. J. L. P. Lebègue and Cie, Journu Frères and Kappelhoff, and Cruse Fils. Messrs. Journu Frères, Kappelhoff and Cie acquired the 1916 vintage, and Messrs. Cruse the 1917 vintage.

XXXV.—CHATEAU SAINT-PIERRE-SEVAISTRE.

QUATRIEME CRU CLASSE, ST. JULIEN, MEDOC.

Much that concerns the Château Saint-Pierre-Bontemps also necessarily relates to Château Saint-Pierre-Sevaistre, since they both originate from the same valuable strip of territory in the Médoc.

The Château Saint-Pierre-Sevaistre itself is a picturesque old building, as will be seen from the view. The property was detached from the original estate in consequence of a division



CHATEAU ST. PIERRE SEVAISTRE.

for family reasons, and owes its name to a Monsieur Léon Sevaistre, formerly deputy for the departement de l'Eure and Mayor of Elbeuf. The greater part of St. Pierre-Sevaistre was for some time the property of Madame O. de Luetkens,

daughter of Colonel Bontemps-Dubarry (mentioned in the preceding sketch). This lady's name is sometimes incorporated in the title of Wines coming from this favoured vineyard, and they may occasionally be met with in the market under the style of "Château Saint-Pierre de Luetkens." This is mentioned at this juncture to avoid confusion, since there are various Wines associated with the name "Saint Pierre."

Monsieur Léon-Sevaistre, on acquiring the property, at once set to work to bring all his skill to bear upon the question of improving it, and caused the vineyard to be replanted almost entirely with the *cabernet-sauvignon* and *cabernet-franc*.

LABEL USED FOR WINE BOTTLED AT THE CHATEAU.

Recently his son-in-law and successor, M. Chas. Legras, has added the *petit verdot* to those two excellent cepages. M. Sevaistre next concentrated his attention upon the actual Wine-making. He invented several methods, the details of which are too technical to be explained here. It will suffice to say that a special vat is formed of the best grapes and the best part of the vineyards and practically the whole crop is filtered through it, as a result of which Château Saint-Pierre-Sevaistre is more than ever in great repute and much sought after in Belgium and England, as well as throughout France. The Wine is characterised by many qualities—exquisite bouquet, vinosity, etc., and its merits gained for it a gold medal at

the Paris Exhibition in 1889. St. Pierre-Sevaistre is true to its motto: "Ordine non præstat, sed nulli nectare cedit."

Château Saint-Pierre-Sevaistre now returns an average of 75 tonneaux annually, this being three or four times what it was in 1846. The old estate of "Saint Pierre" produced 20 tonneaux! Early records relating to production show that, as already indicated, 25 to 35 tonneaux were produced yearly about the period 1846. In 1891, 1892, and 1894 there were 50, 30, and 64 tonneaux respectively but in 1893 no fewer than 130 tonneaux were recorded.

The vintages 1900 and 1904 were distinguished not only for quantity (103 tonneaux and 87 tonneaux respectively), but also for quality and good prices. Apropos of prices, we may mention that 4,500 francs per tonneau were obtained for the 1919 Wine.

The monopoly of the Saint-Pierre-Sevaistre wines from 1907-1914 was acquired by Messrs. Ch. de Rancourt and Fils, Despujols and Picq, and Audy and Bonhoure. Since the monopoly has come to an end, the prices paid for the vintage have, in 1917 and 1918, reached those of the second *crus*. Purchasers in recent years include Messrs. J. Calvet and Cie., A. Lalande and Cie., Cruse and Fils Frères, N. Johnston and Sons, and Ed. Kressmann and Cie.

Château bottling of duly approved years is carried out on this estate.

XXXVI.—CHATEAU BRANAIRE-DUCRU.

QUATRIEME CRU CLASSE, ST. JULIEN, MEDOC.

Of all the Wines which emanate from that important commune of the Médoc—St. Julien—it would probably be difficult to find one the living owners of which comprise so many aristocratic names as that of Château Branaire Ducru, sometimes referred to as "Château Branaire-Ducru-Duluc," and whose list of holders includes a marquis, a viscount, a count and countess.

For about 140 years the estate of Branaire Ducru—formerly known under the single name of " Branaire "—belonged to the

CHATEAU BRANAIRE-DUCRU.

important family of du Luc, and in 1860 was held by a Veuve du Luc. In due time the estate came into possession of Monsieur Leo du Luc, who effected very important improvements. It afterwards became the property of Monsieur G.

Ducru, who held it till the year 1879, when the estate passed into the hands of his nephews, the Count A. Ravez and the Marquis de Carbonnier de Marzac. The present proprietors, however, are the Marquis de Carbonnier de Marzac, the Viscount du Périer de Larsan, and the Count and Countess J. de la Tour. It is almost superfluous to say that the experience and practical knowledge of the cultivation of the vine and the art of Wine-making shown by Monsieur G. Ducru are well represented by the present owners, who have bestowed considerable care and attention on the Château Branaire Wines, and who have exhibited great judgment, so that the Wine easily maintains its high position.

According to original records the production of the Branaire estate was early put on a firm and even magnificent basis, namely in 1825, the time when it formed the heritage of Monsieur L. du Luc. A table of the earlier vintages as well as a few of the more recent is given as follows:—

Year	1847	1848	1849	1850	1851	1852	1853
Tonneaux	155	150	80	125	130	125	55
Year	1854	1855	1856	1857	1858	1870	1871
Tonneaux	19	33	25	40	115	140	120
Year	1875	1877	1878	1888	1889	1890	1891
Tonneaux	140	118	97	95	100	84	86
Year	1892	1893	1894	1895	1896	1897	1898
Tonneaux	74	175	100	77	157	34	60
Year	1899	1900	1901	1902	1903	1904	1905
Tonneaux	103	215	250	200	100	190	220

The output to-day is returned at an average of 130 tonneaux annually, being 50 tonneaux more than the annual average quantity produced some half-a-century ago.

It is also interesting to note that the total area of the estate —including vineyard, meadowland, marshland and other territory—is 220 hectares (about 540 acres), as against an original extent of 150 acres. The actual vineyard now occupies some 70 hectares, planted with the finest stocks.

Notwithstanding that in the list drawn up in 1855 the Branaire Wines were classed among the Fourth Growths, they have constantly and for many years past been bought as high as the Second Growths. Thus the years 1862 to 1865 inclusive fetched 2,800 fcs., 1,400 fcs., and 3,600 fcs, the tonneaux and vintages 1868 and 1869 3,000 and 2,300 fcs.

respectively. For the years 1878 to 1885 the figures realised were 3,000, 1,820, 2,450, 3,400, 1,700, 1,750, 3,000, 1,600 fcs. per tonneaux. Other years have been as follows:—

1887	2,500 fcs.	1893	1,100 fcs.
1889	1,650 fcs.	1896	1,000 fcs.
1890	3,000 fcs.	1898	1,100 fcs.
1892	1,050 fcs.	1899	1,200 fcs.

whilst the amounts obtained for later vintages have been very gratifying, as much as 3,600 francs being paid in 1918. The 1878 (château bottling) was eventually quoted on the London market at 110s. per dozen, duty paid. As may be inferred from a Wine so carefully "nurtured" and grown in the neighbourhood of Claret giants, such as Gruaud Larose and Beaucaillou, it is distinguished by much richness, soft taste, and delicious bouquet and firmness. A silver medal was awarded in respect of the Branaire wine at the Paris Exhibition, 1878.

The Branaire-Ducru Wines were the monopoly of Messrs J. L. P. Lebègue and Cie in 1911-12-13, while more recent buyers include Messrs. Eschenauer, Latrille and Ginestet, J. Calvet and Cie, Turpin Frères, Barton and Guestier, Mestrezat and Cie, Mahler, Besse and Cie, and J. Damoy.

XXXVII.—CHATEAU TALBOT D'AUX.

QUATRIEME CRU CLASSE, ST. JULIEN, MEDOC.

Château Talbot d'Aux (or, as for a long time, Château Marquis d'Aux) is almost the last classed growth from the famous commune of St. Julien, there being but one other classed growth St. Julien to be dealt with, which, curiously enough, is also like Château Talbot, a Fourth Growth Wine.

The estate dates from very early times, like so many others to be found in the select area of the Médoc, and in fact as

Mis en Bouteille
au Chateau Talbot

English readers will be very interested to learn, actually derives its name from the English General Talbot, who fought and lost the celebrated Battle of Castillon, A.D. 1453.

The property, which is now in the possession of Monsieur A. Claverie, at one time belonged to the Marquis d'Aux, and afterwards to his heirs and it is this nobleman's name which we find incorporated in the title Talbot d'Aux. Occasionally it is met with in the inverted form: "D'Aux Talbot."

About forty years ago, according to one writer on the subject, the estate comprised some sixty-nine hectares (about 150 acres) occupying in this respect the same extent as its fourth growth cousin—Château Branaire Ducru. The vineyard is situated on the best gravelly slopes of the commune, and is in the near neighbourhood of Château Léoville, Château Langoa, Château Gruaud Larose, and Château Lagrange.

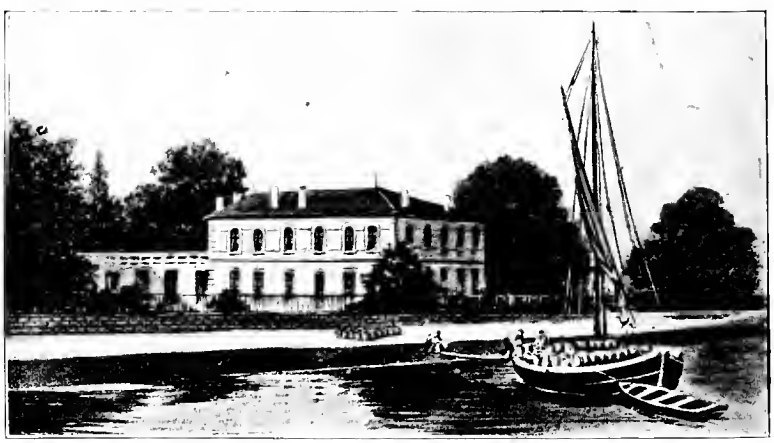
As concerns production, Château Talbot d'Aux, for one reason and another, does not show an increase on the earliest recorded figures. Whereas fifty years ago the output amounted to about 120 tonneaux annually, it has been returned for some years now at only 100 tonneaux. In recent years the vintages, 1896, 1900 to 1905 inclusive, and 1907 were all very abundant, the 1893 being exceptionally so, as 175 tonneaux were made. Although a decrease in quantity has thus to be recorded, the quality has, if anything, increased and the Wines have met with the greatest possible success. Good prices were realised even from the very earliest period, the 1858 vintage, for example, having been quoted at £24 per hhd. They are distinguished by their "sève," keep and develop well in bottle, and are much esteemed and sought after by the trade and connoisseurs the world over. Whilst still in the possession of the Marquis d'Aux, a Silver Medal was awarded to the Talbot Wines at the Paris Exhibition held in 1878.

Château bottling is always carried out in approved years. Buyers during the last twenty years have been principally Messrs. Michaelsen, Journu, Rosenheim, Lebègue, Kressmann, Eschenauer, Cruse, Toursier, Barton and Guestier, Teyssonnière, Schröder and Schyler, Larcher, Lalande, and Damoy.

XXXVIII.—CHATEAU DUHART-MILON.

QUATRIEME CRU CLASSE, PAUILLAC, MEDOC.

Château Duhart Milon is the only Fourth Growth Wine in Pauillac, a district which is otherwise well represented in all the other classed denominations, except the Third Growths, of which, curiously enough, none is situated in this excellent commune.

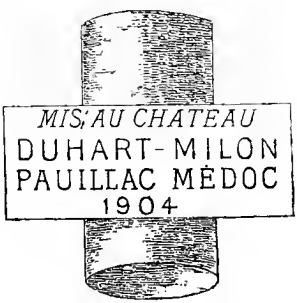


CHATEAU DUHART-MILON.

The estate of Château Duhart Milon has always belonged to the Castéja family, and in size is stated by one writer on the subject to have consisted of about seventy-five acres. Madame Veuve Castéja was the holder of the property for some years, but it is now held jointly by Monsieur Castéja, *notaire*, and Madame Jules Calvé.

The vineyard is partly situated on the plateau of the Carruades, beside the vines of Château Lafite, and in part near the village of Milon, in the immediate neighbourhood of the vines of Château Lafite, Château Mouton Rothschild, Château Mouton d'Armailhacq, and Château Pontet Canet. The estate is generally regarded as one of the very best cultivated in the Médoc, and it is almost superfluous to add that the vineyard is planted with only the very finest stocks.

Production originally stood at about forty to fifty tonneaux annually. In 1863 a total of some seventy tonneaux was stated to be the yearly average. By 1881 it had risen to 100 tonneaux, afterwards reaching 170 tonneaux, but the quantity



DUHART-MILON
CASTÉJA
PAUILLAC MÉDOC

now produced stands at 200 tonneaux. It will be observed that advancing figures like these show the upward tendency displayed by so many of the well-regulated vineyards of the Médoc, whatever be their precise denomination. Years in which the average total was well exceeded at Duhart Milon have been as follows: 1893 (when the magnificent total of 218 tonneaux was made), 1896, 1900, 1901, 1902, 1904 and 1907.

As to the quality of the Château Duhart Milon Wines, the Wines from this estate were long ago likened to those of

Château Lafite and Château Mouton Rothschild, than which there can surely be no higher comparison. A silver medal was gained in 1878 (Paris) and a gold medal at Bordeaux 1882 and Paris 1889.

Needless to say, this famous Fourth Growth is much sought after in the trade, and Messrs. L. Rosenheim and Fils have secured the monopoly for some years past.

Château bottling is undertaken on this estate, and the illustrations on the previous page show the label, etc., as used at the Château.

XXXIX.—CHATEAU POUGET.

QUATRIEME CRU CLASSE, CANTENAC, MEDOC.

Château Pouget is almost the last of the Cantenac Wines to be dealt with, there remaining only one more classed Cantenac Wine for us to notice among these aristocrats of the Médoc.

The Château is actually situated at Jean-Faure, in the Commune of Cantenac, and, like so many others of the Médoc Wines, was formerly known under other titles, there being, in 1863, the Château Pouget-Lassalle, which was sold by the then owner, the Marquis de Lassalle, to a Monsieur Izan. This part of the estate was afterwards reunited to the other part of Poujet by Monsieur de Chavaille (owner of the Cru de Chavaille), and the entire estate was thenceforward known as "Cru de Pouget," or as the trade now prefers "Château Pouget, Cantenac." The present proprietors are Dr. A. Chevalier and Monsieur P. Elie.

It would appear that in ancient times there was a Benedictine Convent in the neighbourhood, and in keeping with the practice of so many of the old religious confraternities, the monks of Cantenac cultivated the vine very successfully, their Wines acquiring a reputation not only locally, but in the most distant countries. In this connection it is curious to recall how often early members of the church have benefited the community by their discoveries in this direction. In their hands, as Dr. Bedlow has well pointed out, the golden juice of the grape in the Vesuvian vintage became the Lachryma Christi ; the tawny pressings of the Andalusian clusters became known as Sancta Trinidad. In France, two superior vintages were born under the parentage of the church, and bear testimony in their names of White and Red Hermitage. The modest monks of La Trappe produced their masterpiece in Trappistine ; the poor Carthusian friars flashed upon the world glorious green and gold Chartreuse ; the princely order of St. Benedict, in the grand old Abbey of Fécamp, invented Benedictine, and so on. But *revenons à nos moutons.* At the time the estate was

divided, the portion known as Château Pouget-Lassale consisted of some forty acres, whilst that belonging to Monsieur Chavaille is given as twenty-eight acres. Whatever the facts may have been, the vineyard must evidently be of very great antiquity, as one authority states that before the time of the Revolution it was possible to see certain parts of vines which were planted centuries before! By reason of exchanges with the "Grands Crus," the estate of Poujet has been increased by 50,000 vine stocks, which brings the total of vines to 160,000. The planting being done "au mètre carré" (per square metre), the superficial area is about 16 hectares of vines, entirely situated on the slope facing the south of Cantenac-Margaux.

As to production, this has naturally varied from time to time, by reason of alterations, developments, etc., on the estate and to other causes. The earliest obtainable figures, those of 1860, give the average annual production as twelve to fifteen tonneaux. A few years later it had increased to an average of twenty tonneaux. By 1880 it had augmented by another five or ten tonneaux, so that it now stands at about twenty-five to thirty tonneaux. Recent years in which the average was well exceeded were: 1893 (responsible for 39 tonneaux), 1896, 1900, 1901, 1905 and 1907.

What has elsewhere been remarked in our notes for another of the classed growths from Cantenac applies also to the Château Pouget products, that is, they retain the characteristics of the Margaux Wines, their near neighbours, and they are, in consequence, much sought after. As previously indicated great care is taken to preserve the old vine stocks, which date from before the Revolution, and which give the Poujet Wines a characteristic *finesse*, not to be found in other Wines or growths that have sacrificed their ancient vine stocks for others giving a greater production.

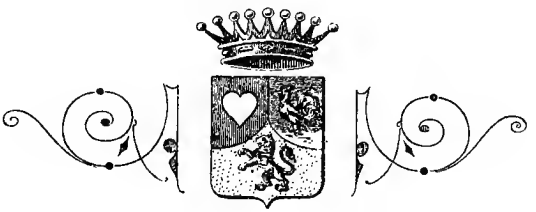
The illustration of the Château label shows at the middle the arms of Pouget, which were found among some ancient documents on the property.

> "L'amour dessus ton coeur étendra so puissance
> Ton verbe sera clair comme celuy du coq
> A l'égal du lion tu ne craindras le choc
> Si de cestuy nectar tu te remplis la panse."

GRAND VIN

Château Pouget

CANTENAC-MÉDOC



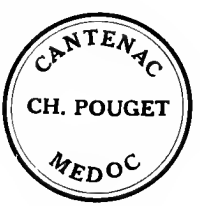
Chevalier Elie

Propriétaires

The corks are stamped :—

GRAND VIN
CHATEAU POUGET
CANTENAC, MEDOC,
1907.

The hogsheads are marked :—



The former proprietor, Monsieur de Chavaille, received a gold medal in 1895 for the Château Pouget Wine, while other distinctions have also been awarded.

Château bottling is carried out at Château Pouget, in duly approved years.

Monopolies of the Wine were secured in 1905 by Meyniac and Cie; 1906, Galibert and Varon; 1907, Schröder and Schyler; 1908-9, Messrs. De Vial and Cie; 1911, Kressmann and Cie; and 1917, L. Rosenheim and Fils.

XL.—CHATEAU LATOUR CARNET.

QUATRIEME CRU CLASSE, ST. LAURENT, MEDOC.

Château Latour Carnet is the only Fourth Classed Growth situated at St. Laurent, although the commune can otherwise boast of two more classed Wines—both Fifth Growths.

In the course of preceding sections we have had occasion to remark upon the antiquity of the estates

and the uniformity of the holdings, and in Château Latour Carnet there is yet another splendid example of the way in which property has been brought nearer to perfection by successive holders and handed down to relatives throughout long periods.

The Commune of St. Laurent is situated some forty-three kilometres to the N.N.W. of Bordeaux and twenty kilometres to the S.S.E. of Lesparre. A glance at the map will show that it is situated in an excellent neighbourhood, the commune being bounded on the N. by St. Sauveur and the E. by St. Julien, and on the S. by Cussac, Listrac, etc., and on the W. by Carcans.

Château Latour Carnet is imposing, not only in point of age, but in actual architectural prospect. Few châteaux present a more striking aspect. The actual Château is tower-shaped—being, in fact, an old castle keep—with ancient walls and a moat, filled—like many of our own in the Middle Ages—with running water. Withal it is situated at the termination of a long avenue of venerable elms, which naturally gives the place an extremely picturesque and old-world appearance. The adjacent low hills are covered with vines.

The Château was formerly known as "Château St. Laurent," and can be traced back as far as the thirteenth century. A certain Jean de Foix was the proprietor in 1427, and it afterwards passed into the hands of the Seigneur de Caranet (or Carnet) who gave it its present name. It afterwards formed the property of Thibaut de Camin, who married the sister of the celebrated Michel de Montaigne. Henri de Leutkens, who, after the fall of Charles XII., had emigrated from Sweden, acquired the estate in 1774. It remained in the possession of his family for many generations, passing naturally from father to son, but is now held by M. Fernand Ginestet, of the Etablissements Latrille and Ginestet.

In size, the vineyard, according to a map published in 1740, consisted of some 20 hectares (about 50 acres). From 1863 to 1872 the estate contained 52.6 hectares (130 acres). The property now covers more than 300 hectares (675 acres), 60 of which form the vineyard, planted with stocks of the very choicest kinds.

The Wine has enjoyed a very great reputation—a reputation which extends backwards for very many years, as witness the following ancient particulars: In 1354 it was quoted at a high price, in 1407 a hogshead of this celebrated Wine was worth 36 livres or 12 écus, while the Wines called Vins de Graves only fetched 6½ écus. The 1793 crop, even during the Revolutionary period, was sold on the 4th Frimaire, 1794 (as the cold months were termed at this epoch of French history) at 1,500 livres the tonneau. The 1858 vintage was sold at 1,850 francs. the tonneau. Needless to say, the quality of the Wine has always been maintained, and important houses, such as Messrs. Barton and Guestier, H. and O. Beyerman, Brandenburg Frères, J. Calvet and Cie, Chantecaille and Cie, Eschenauer and Cie, Gaden and Klipsch, Journu Frères, Kappelhoff and Cie, J. Latrille Fils, Marcelin Marceau, and Paris and Damas have been among the buyers. Messrs. L. Rosenheim and Fils had the monopoly of the vintages 1895, 1896 and 1898. The property has twice received the prize of honour as the best cultivated in the "Department" and is under the able management of Monsieur Adrien Bergeron. As to awards it is pleasant to record that as early as 1855 it received "honourable mention" at the Paris Exhibition held that year, whilst the Wine has been awarded gold medals at the exhibitions of Paris, 1889; Lyons, 1894; Antwerp, 1894; Bordeaux, 1895; Amsterdam, 1895; Liège, 1905, as well as other honours. After such convincing testimony, it is almost superfluous to add that the Latour Carnet Wines are considered to be very, very fine. They distinguish themselves by strength and a pronounced bouquet. In good years they can be kept in bottle for considerable periods.

As to production, this now averages 100 tonneaux. This fine average was, however, exceeded in the years 1893 (when 120 tonneaux were reached) 1896, 1900, 1901, 1902, 1904, 1905, etc. Château bottling is carried out.

XLI.—CHATEAU ROCHET.

QUATRIEME CRU CLASSE, ST. ESTEPHE, MEDOC.

Château Rochet is the sole *Fourth* Growth Wine produced at St. Estèphe, but it has excellent neighbours, as the commune can otherwise boast of two famous Second Growths (Château Cos d'Estournel and Château Montrose), one Third Growth (Château Calon Sègur), one Fifth Growth (Cos Labory), and a small portion of Château Lafite.

The earliest proprietor we have been able to trace is Madame Veuve Lafon de Camarsac, who held the property in 1860, when it consisted of some fifty-five acres. It after-

wards passed into the possession of Monsieur Frédéric Audon, who is also proprietor of Château Ladouys and Brown Beyzac.

The Château, which was formerly (and is sometimes even now) called "Lafon de Camarsac" or "Lafon-Rochet," is

situated near the road from Pauillac to St. Estèphe, on magnificent gravel slopes, which, as every viticulturist knows, are highly favourable to the vine.

The estate has always been well looked after, and the object of especial care on the part of Monsieur Fréderic Audon.

As to production, this has risen from thirty to forty tonneaux, in 1860, to forty-five tonneaux annually, or thereabouts, during the ensuing twenty-five years or so, but has been much augmented—more particularly the years 1899 onward—so that the average is now returned at the high figure of 100 to 123 tonneaux. This contrasts very strongly with the famous vintage of 1848, when the output was only thirty-five tonneaux. That wonderful year for quantity (1893) gave 58 tonneaux.

The Wine from Château Lafon-Rochet has always been distinguished by much *finesse*, and is pleasant and agreeable, with a fine bouquet. It is much sought after by the trade in Bordeaux—principally for Holland and Belgium. The Wine is, however, very well known in England, Germany and elsewhere. Messrs. L. Rosenheim and Fils had the monopoly of the fine 1899 vintage, while recent large buyers have included Messrs. J. Calvet and Cie, and Latrille and Ginestet.

Château bottling is carried out on the estate for all good years.

XLII.—CHATEAU BEYCHEVELLE.

QUATRIEME CRU CLASSE, ST. JULIEN, MEDOC.

Although Château Beychevelle (anciently "Bêchevelle") is the last of the classed Wines of the St. Julien district to be dealt with, it is by no means the least, as regards either price or quality. More than half of the old French vines have been retained, with good effect on the value of the output.

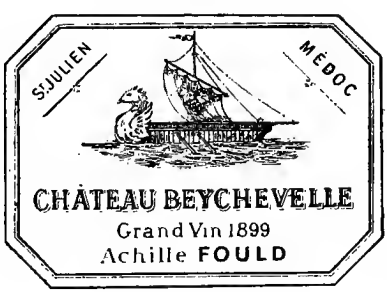
The reader will have already gathered that St. Julien is one of the superior *communes* of the Médoc, its Wines being remarkable for perfection in body, *sève*, bouquet

CHATEAU BEYCHEVELLE.

and colour. Château Beychevelle has excellent neighbours in St. Julien, the other Fourth Growth Wines being the two "St. Pierres," Château Talbot, and Château Branaire-Ducru.

Wine merchants who are also students of philology will be interested to learn that the name of "Beychevelle" (Baisse-Voile—*Baisse* meaning "lower," and *voile* "sail") is derived from the salute which the boats formerly made in passing before the Château of the Duc d'Epernon, at one time

High Admiral of France, and the then proprietor of this fine estate. The main road from Bordeaux to Pauillac passes in front of the western aspect of the Château, which was reconstructed in 1757, by Monsieur de Brassier, in the Louis XV. style, and it is situated opposite Blaye, on the Gironde. It possesses the port of Beychevelle, formerly one of the largest and the most important on this river. Although the port is still accessible to steamboats, the landing stage no longer exists, and the journey to the Château is generally made by means of the railway. The Château is yet another instance of the antiquity of some of the properties in the Médoc country and is, at the same time, renowned as one of the most important. According to a reliable account of this Château, it was a feudal castle in the fourteenth century and formed one of the extensive possessions of the Counts de Foix de Candale, from whom it passed to the family of d'Epernon, already named. The head of the d'Epernon family had espoused the heiress of the House of Foix. As the last Duc d'Epernon died without issue, the property reverted to the Crown, and it was sold to liquidate the debts of the d'Epernons. Incidentally we learn that the jurisdiction and seigneurial rights of the Marquis de Brassier, the owner of the estate, extended over six parishes: Lamarque, Saint Laurent, etc., and it is supposed that at the time of the Revolution the Marquis had an income of no less than 400,000 livres in rents, dues, and feudal rights. Monsieur



de Brassier having emigrated, the State took possession of the land and dependencies, which were put up for sale. Madame de Saint-Harem, sister of the Marquis de Brassier, became the owner of the Château de Beychevelle and its lands, which she re-sold in 1800 to Monsieur Jacques Conte, one of the best-known ship-brokers in Bordeaux. This gentleman again sold it in 1825, to Monsieur P. F. Guestier. Other proprietors have been Monsieur Armand Heine and his widow, Madame A. Heine. Monsieur Achille Fould (son-in-law of Madame Heine) is the present proprietor. The extent of the estate in 1863 was said to be 40 hectares (or 100 acres), but it now exceeds 250 hectares (or 625 acres). It not only produces Wine, but also hay, pinewood, cork trees—the latter planted about fifty years ago by the late Monsieur P. F. Guestier and cultivated with great success.

The production varies from 150 tonneaux to 180 tonneaux of a Wine full of body, perfume and delicacy, and it has a great reputation abroad, as well as in France. Years in which the average has been well exceeded were as follow: 1893, 275 tonneaux; 1896, 236; 1900, 250; 1901, 300; 1902, 220; 1904, 234; 1905, 210.

A gold medal was awarded to Monsieur P F. Guestier in 1866, by the Société d'Agriculture de la Gironde, for excellence in vine cultivation; a silver medal having been awarded the same gentleman in 1845. The Beychevelle Wines also gained a bronze medal at the Paris Exhibition of 1878, a gold medal at Paris, 1889, and gold medal of the Philomathic Society at the Bordeaux Exhibition in 1895. Messrs. L. Rosenheim and Fils acquired the monopoly of the vintage 1897, and from 1907 to 1911 the Beycheville Wines were sold *à l'abonnement* to Messrs. Barton and Guestier and Messrs. J. Calvet and Cie. From 1912 to 1917 the buyers were Messrs. J. Calvet and Cie, Barton and Guestier, and Schröder and Schyler.

Château bottling is carried out on this estate in duly approved years.

XLIII.—CHATEAU LE PRIEURE.

QUATRIEME CRU CLASSE, CANTENAC, MEDOC.

This Château must not be confused with other growths of a similar name, whatever their individual merits and however excellent they may be. It is the last of the Classed Growth *Cantenac* Wines to be dealt with, Cantenac being a commune which is fortunate in comprising such Médoc giants as Château Brane-Cantenac, Château Kirwan, Château d'Issan, Château Brown-Cantenac, Château Palmer, and Château Pouget. These Châteaux constitute a goodly list, as in point of size of area of communes producing classed growths Cantenac is among the three smallest.

The Château forming the subject of the present notes takes its name from the Priory (Prieuré) of Cantenac—"Prieuré" being derived from the same Latin source as our own word "Priory," with which, of course, there is a close resemblance and connection. It was, however, known for a short time as Château Pagès. The Growth, like so many other of the Classed Wines of the Médoc, is extremely ancient, having been created by the old-time Priors of Cantenac, and there is evidence to show that the reputation of the Wine dates back for considerably more than three centuries. According to one account, the estate in 1863 comprised some 11 hectares (28 acres), but it now consists of 20 hectares (50 acres) planted with some of the finest vine stocks in the Médoc. Former proprietors have included Monsieur Pagès and his widow Madame Pagès, Monsieur Rossett and his widow Madame Rossett, Messrs. Rulh and Rousseau. The present proprietor is Monsieur Victor Saint-Ubery, who long ago devoted considerable attention to the estate and effected important improvements. His son-in-law (M. Frederic Bossuet), on coming back from the war, has taken on the direction of the property.

As with other Châteaux undergoing alterations from time to time and changes in proprietorship, production at Château Le Prieuré has necessarily varied, the figures forming an interesting table, as follows:—

Year	1847	1848	1849	1850	1851	1852	1853
Tonneaux	12	10	20	20	26	12	14
Year	1854	1855	1856	1857	1858	1863	1872
Tonneaux	7	10	4	7	16	20	25
Year	1877	1878	1879	1880	1881	1882	1883
Tonneaux	42	32	14	9	12	10	17
Year	1884	1885	1886	1887	1888	1889	1890
Tonneaux	10	7	12	11	35	40	25
Year	1891	1892	1893	1894	1895	1896	1897
Tonneaux	40	31	60	34	29	54	16
Year	1898	1899	1902	1905	1906		
Tonneaux	23	27	30	25	22		

CHATEAU PRIEURÉ

GRAND CRU CLASSÉ DU MÉDOC

CANTENAC, par Margaux (Gironde)

M. Victor SAINT-UBÉRY, propriétaire

GRAND VIN

Mise en Bouteilles au Château

The average annual production is now stated to be 18 tonneaux, and the vintages 1900, 1904, 1909, and 1911-1913 formed the monopolies of Messrs. L. Rosenheim and Fils.

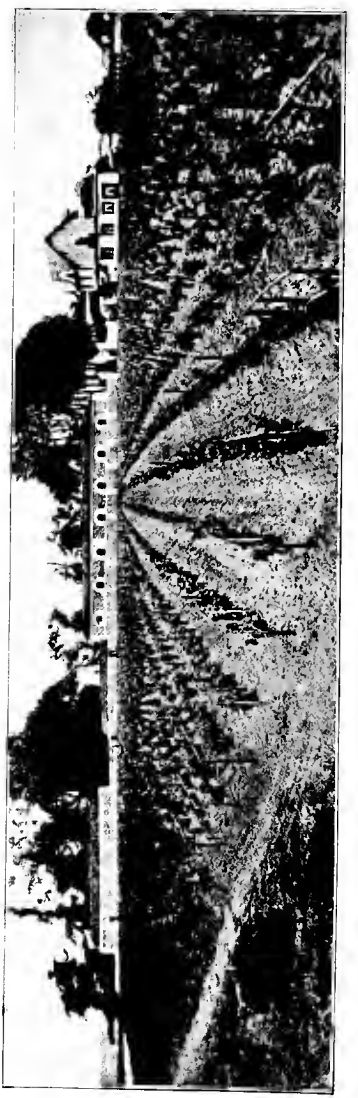
Like the other Fourth Growths sheltered in this favoured commune, Château Le Prieuré well maintains the reputation of the Cantenac Wines for finish, softness, *sève*, bouquet, fine ruby colour, good body, etc.—in short all the qualities that go to make a perfect Wine. A gold medal was awarded to it by the Philomathic Society at the Universal Exhibition held at Bordeaux in 1895.

Château bottling is carried out on this estate.

XLIV.—CHATEAU MARQUIS DE TERME.

QUATRIEME CRU CLASSE, MARGAUX, MEDOC.

De Terme ou MacDaniel et Dubignon-Talbot,
El l'autre Dubignon, Ferrière et Malescot,
Tous noblement classés au rang des quatrièmes,
Souvent plus perfumés que les meilleurs troisièmes.

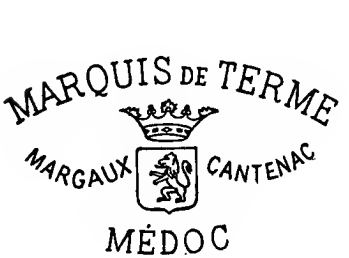


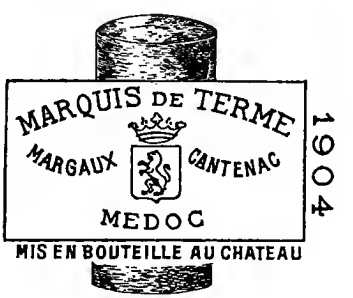
CHATEAU MARQUIS DE TERME.

Of extremely ancient origin, formed by the reunion of several crus, viz.: Leoville-Cantenac, l'Isle, Sibille, and Phénix (the brands of which have been abandoned), it now bears the name of one of its former proprietors, the Seigneur de Peguilhan, Marquis de Terme, who held it (16th December, 1702), by reason of his marriage to Mlle. de Rauzan.

Château Marquis de Terme (formerly "de Therme") is the last of the Fourth Growths, and it also marks the last of the *Margaux* Wines to come under consideration.

The actual Château is situated in the centre of the celebrated commune of Margaux, whilst its vineyards are located on the best slopes in Margaux and Cantenac (also to a small extent in the communes of Arsac and Soussans), communes which produce similar Wines, and are bordered by a galaxy of excellent neighbours in the Châteaux of Margaux, Durfort, Rauzan, Palmer, Malescot and Lascombe. Only the best stocks are used for the Marquis de Terme vines, comprising the cabernet sauvignon, cabernet franc and petit verdot.





In 1863, when it formed the property of a Monsieur Oscar Sollberg, it consisted of 30 hectares, or about 75 acres. The property subsequently belonged to a Monsieur Frédéric Eschenauer, but is now held by Monsieur Armand Feuillerat, operations on the estate being directed from Margaux All the gentlemen mentioned have brought the greatest care and experience to the cultivation of the vines and the perfectionment of the Wine made. Under the proprietorship of Monsieur Sollberg, a bronze medal was gained (Paris, 1878). Monsieur Eschenauer was awarded a gold medal at the Paris Exhibition 1889 and the latest awards include a diplôme d'honneur at Liège.

Production, which for the decade ending 1858 stood at an average of only 30 tonneaux, went to 40 to 50 tonneaux by 1872, and in 1881 was returned authoritatively at 80 tonneaux. By 1898 it had reached 100 tonneaux, and is now 125 tonneaux. Appended is a table of the quantities produced in various years:—

Year	1847	1848	1849	1850	1851	1852	1853
Tonneaux	65	50	46	48	50	45	20
Year	1854	1855	1856	1857	1858	1877	1878
Tonneaux	9	16	8	23	35	83	83
Year	1879	1880	1881	1882	1883	1884	1885
Tonneaux	61	52	51	53	82	57	29
Year	1886	1887	1888	1889	1890	1891	1892
Tonneaux	47	36	93	87	58	75	54
Year	1893	1894	1895	1896	1897	1898	1899
Tonneaux	105	103	65	120	50	53	75
Year	1900	1901	1902	1903	1904	1905	1906
Tonneaux	136	140	85	50	88	100	83
Year	1907						
Tonneaux	98						

Château Marquis de Terme produces a Wine which is distinguished as much by its fine flavour as by its delicacy, smoothness, and body, and, in fact, it worthily keeps up the reputation of the Wines from Cantenac and Margaux. For many years it has been one of the Clarets most in demand in Germany, Holland, Belgium, England, and the United States. The prices realised are generally equal to those of the second growths.

Messrs. L. Rosenheim and Fils had the monopoly of the vintages 1912-1916 inclusive.

During the past 15 years the following firms in addition to Messrs. L. Rosenheim and Fils, have been purchasers at different times: Messrs. Beylot and Cie, Birkedal, Hartmann and Cie, Ed. Blanchy and Cie, J. Calvet and Cie, Cavalier Frères, L. Colin and Fils Frères, Douat Frères, Eschenauer and Cie, Ginestet and Cie, J. Latrille Fils, C. Legendre and Cie, Matéo Petit Fils, G. Pepin, J. Petit Laroche and Cie, Pockwitz and Beermann, G. Preller and Cie, Schröder and Schyler and Cie, Sichel and Cie, T. de Vial and Fils.

Château bottling is carried out at Marquis de Terme.

Monsieur Feuillerat, as in the case of Château Ferrière, puts aside each year, for sale under the name of "La Mariotte. Margaux," any wine which, although coming from the Marquis de Terme estate, is yet not good enough in quality to bear the brand "Marquis de Terme." At the time sales begin to the trade he also reserves each year a part of the vintage, which is afterwards sold in bottles.

Section

V.

The Fifth Classed Growths.

Pontet-Canet	Pauillac.
Batailley	,,
Grand-Puy-Lacoste ...	,,
Grand-Puy Ducasse ...	,,
Lynch-Bages	,,
Lynch-Moussas	,,
Dauzac	Labarde.
Mouton-d'Armailhacq ...	Pauillac.
Tertre, du	Arsac.
Haut-Bages	Pauillac.
Pédesclaux	,,
Belgrave	St. Laurent.
Camensac	,,
Cos-Labory	St. Estèphe.
Clerc-Milon	Pauillac.
Calve-Croizet-Bages ...	,,
Cantemerle	Macau.

XLV CHATEAU PONTET CANET.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

Château Pontet Canet is the first among the celebrated Fifth Growth Classed Wines to occupy attention, and in company with ten other "Cinquième Crus" is situated in Pauillac, a commune which can, with justice, proudly lay claim to two First Growth representatives (Château Lafite and Latour); three Second Growths (Château Mouton-Rothschild, Pichon-Longueville and Pichon-Lalande); and one Fourth Growth (Château Duhart Milon).

CHATEAU PONTET-CANET.

We have said above that Château Pontet Canet was the first among the *Fifth* Growths, but according to some old writers the Fourth and Fifth Growth Wines were "lumped" together, so that such a classification showed a long list of Fourth

Growth but no "Fifth" Growth Wines. However that may be, the classification usually adopted now shows five complete and separate divisions, at the last of which Château Pontet Canet stands as head. In 1847, Monsieur Ch. Joyau, in his "Notice sur les vins de Bordeaux (imp. Coudert, rue Porte-Dijeaux 43, Bordeaux)" recognised only seven vineyards worthy of figuring among the Fifth Growths, namely Châteaux *Pontet-Canet*, Lynch-Bages, Calvé-Bages, Grand-Puy, Mouton d'Armailhacq, Haut-Pauillac and Cos-Labory. Originally the Château appears to have been known simply as "Canet" and in fact the earliest proprietor we have any record of is a Monsieur de Pontet, who half a century or more ago would appear to have incorporated his name in the title, as so frequently happens with these celebrated Médoc Wines. The estate was purchased from his heirs in 1865 by Monsieur Herman Cruse, and is now held by the firm of Cruse and Fils Frères.

In size the vineyard is slightly larger to-day than in 1863, when it consisted of 67 hectares (or 167 acres), the area under cultivation to-day being 70 hectares, equivalent to about 175 acres. It is under the care of Monsieur Charles Skawinski, an expert wine-grower and a gentleman who has long since gained the best of reputations in matters viticultural, and produces annually some 250 tonneaux, or 800 to 1,000 hhds. The way production has risen to this fine total may be seen from the following particulars:—

Year	1847	1848	1849	1850	1851	1852	1853
Tonneaux	172	123	90	145	130	130	80
Year	1854	1855	1856	1857	1858		
Tonneaux	30	55	35	80	145		

which average just over 100 tonneaux per annum. By 1871 the average had risen to 120 tonneaux. Ten years later it went to 180 tonneaux. The next decade saw an increase of a further 20 tonneaux, making it 200, and finally it reached the present magnificent figures. The average was well exceeded in the years 1893, 1896, 1900, 1901, 1902, 1903, 1904, 1905, 1907 and some more recent vintages. In the first named year no fewer than 330 tonneaux were made.

The estate comprises spacious and commodious press-houses built on the most modern principles, the buildings being models of construction in every way and communicating with

splendid cellars. These buildings can be plainly seen in the photo of the Château.

As to the Wines themselves, Pontet Canet is very popular the world over, and few Wines are better known in England. On the Bordeaux market, it generally obtains a higher price than that of other Fifth Growths. This distinction showed itself very early, for an old account of this Wine says that the 1858 vintage Château Pontet Canet (some 145 tonneaux, as will be seen by the table) sold for 1,500 fcs. the tonneaux. As a matter of fact, in the ordinary way of business the prices realised by the Wines from Château Pontet Canet form a very useful "index" to the Trade in fixing the prices of other Wines.

On the Bordeaux market it is usually bought by three or four of the large firms, the principal buyers during the last twenty years being Messrs. Barton and Guestier, Cruse and Fils Frères, Eschenauer and Cie, Dubos, L. Rosenheim and Fils, J. Calvet and Cie, J. Latrille Fils, J. L. P. Lebègue and Cie; Schröder and Schyler.

Gold Medals were awarded to exhibits of the Château Pontet Canet Wines at the Paris Exhibition, 1878, Amsterdam Exhibition, 1884, Paris Exhibition, 1889, etc.

Contrary to the practice obtaining at the majority of the chateaux of the classed wines, Château bottling is not carried out at Château Pontet Canet.

XLVI. CHATEAU BATAILLEY.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

A cursory glance at the table of the Classed Growths will show that, in point of number of classed Wines grown within

its confines, the commune of Pauillac easily preponderates with seventeen distinguished Châteaux to its credit, while the communes of St. Julien and Margaux shelter twelve and eleven high-class Wines respectively.

Château Batailley is one out of eleven Fifth Growths located at Pauillac, and the commune may almost be regarded as the "home" of Wines of this denomination, eleven out of a total of seventeen being practically 65 per cent.

At the commencement of the nineteenth century—1818 to be precise—the Château belonged to Admiral de Bedout, who sold it for 150,000 francs to Monsieur Daniel Guestier, who held it for many years, when it afterwards passed to his heirs (Monsieur P. F. Guestier, junr., being among the number) and was resold to Monsieur Constant Halphen. The present proprietors are the Constant Halphen family. The estate originally consisted of 34 hectares, was subsequently enlarged to 40 hectares, but now comprises 50 hectares, or in English measurement say 125 acres, with consequent increase in production, due to the greater area under cultivation. Like so many other excellent properties in the Médoc, Château Batailley is splendidly situated, and the vineyard is planted with only the very finest vine stocks. For the first half of the last century the average annual production works out at about 48 to 50 tonneaux. In 1881, however, the fine total of 110 tonneaux was reached, which a decade later was increased by another 10 tonneaux, making the present total 120 tonneaux. The average was surpassed in 1893, 1900, 1901, 1902, 1905 and later years. The Wines enjoy an excellent and ever-increasing reputation, and we find that so long ago as 1858 the vintage sold for as much as 1,500 francs the tonneaux.

The Batailley Wines gained a silver medal at the Paris Exhibition in 1878; a gold medal at the exhibition held at Amsterdam in 1884, and were exhibited *hors concours* at the Exhibition of the Société Philomathique of Bordeaux, 1895. Messrs. Eschenauer and Cie. had the monopoly of the vintages 1910-12, and, with Messrs. Cruse Fils and L. Rosenheim and Fils, have been the principal buyers since.

Château bottling is carried out on the estate in duly approved years.

XLVII. CHATEAU GRAND PUY LACOSTE.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

One of the most famous of the Pauillac Wines, namely Château Grand Puy Lacoste, forms the subject of the present section and is the ninth growth from this favoured commune to claim attention, and, as will shortly be seen, has always contributed a goodly share to the Fifth Growth total.

The Château would originally appear to have been known simply as "Château Grand Puy," the title "Grand Puy Lacoste" having been adopted at a comparatively late period.

The history of the property has been traced back to very ancient times, through the careful records that have been kept, as with many other estates in that wonderful strip of territory, the Médoc. According to that monumental work "Bordeaux et Ses Vins" the property has been in the possession of the family of Madame de Saint Légier since the year 1510. At the end of the fifteenth century it belonged to a Monsieur de Guiraud. One of this gentleman's daughters married Monsieur de Jehan, "conseiller," that is to say, member of the Parliament of Bordeaux; the second daughter married Monsieur de Labégorce, also "conseiller" in the same Parliament. Monsieur Bertrand de Jehan, son of the aforementioned Monsieur de Jehan, had a daughter, who married Monsieur d'Issac—another "conseiller" —who had two daughters. One married Monsieur Saint Guirons, an *avocat* in the Bordeaux Courts of Justice, with issue of three daughters, the third daughter marrying Monsieur Lacoste, grandfather of Madame de Saint-Légier, who received as a wedding dowry a part of the estate of Grand Puy. In

1587, Monsieur de Jehan, having made a distribution of his property, his relative, Monsieur de Cormiére, sold a third of the Grand Puy estate to Monsieur Ducasse, from whom it passed, by heritage, to the Baron Duroy de Suduiraut. It is at present in the possession of Monsieur le Comte de Saint-Légier d'Orignac.

Formerly the estate of Grand Puy Lacoste consisted of only fifty-two hectares (about 130 acres), but is now computed to be about ninety hectares, or nearly as large again. The vineyard is situated on magnificent gravel slopes and is planted with the finest stocks, which are cultivated with an assiduous care that is fully commensurate with the size and importance of this much-admired property.

Production in 1863 was stated by one authority to be 100 tonneaux or 400 hogsheads annually, the figures for the twelve years ending with the famous vintage 1858 being as follows:—

Year	1847	1848	1849	1850	1851	1852	1853
Tonneaux	125	100	77	100	100	95	80
Year	1854	1855	1856	1857	1858		
Tonneaux	12	35	30	60	104		

The present annual average stands at 140 tonneaux, this figure obtaining since about 1881. In 1893, 1894, 1896, 1900, 1901, 1902, 1903, 1904, 1905, and later vintages the average was well exceeded. Messrs. L. Rosenheim and Fils had the monopoly of the vintages 1885, 1901 and 1908, while later vintages have been the monopoly of Messrs. Barton and Guestier, and Schröder and Schyler.

The Wine has always enjoyed a splendid reputation, and the 1858 vintage (when 104 tonneaux were produced) fetched 1,500 frs. the tonneaux. Its distinctions at exhibitions include a silver medal at Paris 1878 and a gold medal at the Universal Exhibition of the Philomathic Society at Bordeaux in 1895.

Château bottling is carried out on the estate in duly approved years, and the Wine is well-known among English connoisseurs of Claret.

XLVIII.—CHATEAU GRAND PUY DUCASSE,

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

Much of what we have written concerning Château Grand Puy Lacoste relates also to Château Grand Puy Ducasse, the

two estates having at one time formed part of one of much larger extent.

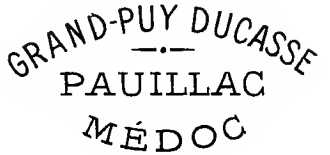
For about 200 years the property has remained in the possession of the family of Monsieur Duroy de Suduiraut, descendant of Monsieur Ducasse, *avocat* in the Parliament of Bordeaux. The estate is divided into three important parts. One, to the north of Pauillac, is contiguous with the famous growths of Château Pontet Canet and Château Mouton d'Armailhacq. Another is situated to the west of Pauillac—on the identical place of the "Grand Puy," the extensive vineyard which was split up about the middle of the eighteenth

century. About this time, Monsieur Ducasse acquired a great part of it, and gave the name of "Château Grand Puy Ducasse" to his growth. The third part adjoins Château Batailley. The fine vineyard possesses choice vine-stocks, and is splendidly situated. Monsieur le Baron Duroy de Suduiraut, who died in 1905, father of the present proprietors (MM. Duroyde Suduiraut), and before him, Monsieur de Chauvet, his father-in-law, a famous wine-grower, effected numerous improvements on the estate. The property includes large cellars,

etc., and a spacious and comfortable dwelling house, situated on the very banks of the river at Pauillac.

It comprises thirty hectares, or about seventy-five acres of vines, established on very gravelly slopes with a ferruginous undersoil. This area is slightly larger in extent than formerly obtained. Production has naturally varied from time to time, and from different causes, having stood at an annual average

of 100 tonneaux for very many years, but is now reckoned at about 120 tonneaux in normal years. Among comparatively recent vintages we may mention that the years 1893, 1896 1898, 1899, 1900, 1904, 1905, 1906, 1907, etc., all exceeded the average. Both Monsieur de Chauvet and the Baron Duroy early succeeded in giving the Ducasse Wines a distinctiveness recognised by all who are expert in the art of Wine tasting, and



among appreciations of this Wine we may mention that in 1847 Monsieur Ch. Joyau, in his book already alluded to, recognised only seven vineyards worthy of figuring among the fifth grand growths of which *Château Grand Puy* was named as one. The Ducasse Wines are much sought after by connoisseurs, on account of their *sève*, fine bouquet, and purity of taste, and, as is well-known to Claret drinkers, they develop perfectly in bottle.

Château bottling is carried out in approved years. The principal buyers in the last decade include Messrs. Kressmann and Cie., H. and O. Beyerman, J. Calvet and Cie., Birkedal, Hartmann and Cie., Eschenauer and Cie., and Latrille and Ginestet.

XLIX. CHATEAU LYNCH-BAGES.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

Château Lynch-Bages is the eleventh Pauillac Wine out of the total of seventeen Classed Growths sheltered in this celebrated commune.

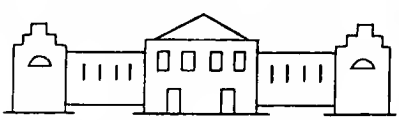
It was for a long time referred to merely as "Château Lynch," but the geographical distinction "Bages" was subsequently adopted and has been adhered to ever since. In the early 'eighties it belonged to a Monsieur Jurine, who purchased

CHATEAU LYNCH-BAGES.

it in the year 1825, paying no less a sum for it than 300,000 francs, but was afterwards bought in 1862 by Monsieur Maurice Cayrou and is now held by Général F. de Vail. For some considerable period it formed the property of the Lynch family, hence the explanation of the name Lynch in the title. The history of the growth goes back for some hundreds of years, as demonstrated by the existence of documents relating to the property, dating from the end of the sixteenth century.

In size, which has remained practically unaltered for very many years, the vineyard consists of some 37 hectares (or about 92 acres) planted with cabernet-sauvignon and for a large part in old French wines. The vineyard is extremely well situated on some of the highest and finest slopes in Pauillac, less than one mile from the town, and enjoys exceptional conditions in a well favoured commune. It has celebrated and important neighbours, of course, in Château Pontet Canet, Château Grand Puy, Château Batailley and other Châteaux of classed wines.

Production has always been on a large scale, commensurate with the uniformity so long maintained in regard to the size



LYNCH ⚜ BAGES

of the estate and other respects. Thus in the first half of the nineteenth century it stood at about 70 to 80 tonneaux, by 1880 it reached 90 tonneaux, and a decade later 130 tonneaux. The present average is stated to be 110 tonneaux. In 1893, 1896 (227 tonneaux), 1899, 1900 (200 tonneaux), etc., the average was well exceeded, while 1901 to 1911 yielded an average of 150 tonneaux.

The Wines from Château Lynch Bages are held in high esteem by the trade at Bordeaux, as well as by merchants and

consumers alike in England, many British possessions, Germany and Belgium. As evidence of early appreciation we may state that the 1858 vintage was sold for 1,500 francs the tonneau, whilst Monsieur Joyau, in his essay on the Bordeaux Wines already referred to, recognised only seven vineyards among the Fifth Grand Growths *Lynch-Bages* being included in the seven.

Among other distinctions gained by the Lynch-Bages Wines at different exhibitions, etc., we may note a silver medal awarded at the Paris Exhibition, 1878, Bordeaux 1882, and gold medals at each of the following:—Antwerp, 1885 ; Paris, 1889, Bordeaux, 1895 ; Brussels, 1897 ; Paris, 1900 ; Liège, 1905.

Famous Bordeaux firms who have purchased the vintage at different times include:—Messrs. L. Rosenheim and Fils, 1892, Douat Frères, 1897; A. de Luze and Fils, 1898, 1905; Cruse and Fils Frères, 1899, 1905; H. and O. Beyerman, 1900, 1904; A. Lalande and Cie., 1901; Eschenauer and Cie., 1902, 1906, 1912, 1917; Adet, Seward and Cie., 1902; J. Calvet and Cie., 1903, 1907; Richard and Muller, 1908; H. and O. Beyerman, 1911, 1913; Birkedal, Hartmann and Cie., 1916; Barton and Guestier, and Julien Damoy, 1918.

L. CHATEAU LYNCH-MOUSSAS.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

Château Lynch-Moussas is another of the famous Pauillac Wines coming under the denomination of Fifth Growth, and is situated near Château Lynch Bages. It has not, however, always been known as " Lynch-Moussas " as we find there was a slight variation in the name, which was formerly given as " Château Linch," the word " Moussas " being afterwards added.

In area the vineyard is not particularly large, being some twenty hectares, or fifty acres in extent, planted with choice stocks, and was bought in 1919 by Monsieur Jean Castéja, co-proprietor of Château Duhart-Milon.

Production remained practically very stable over a long period. Thus we find the earliest returns state thirty to forty tonneaux as the annual average, and this was exceeded in the early years of the present century, but the average is now about ten tonneaux.

A table showing production at Château Lynch-Moussas for fifty years is given below:—

Year	1848	1849	1850	1851	1852	1853	1854
Tonneaux	40	45	95	88	90	36	10
Year	1855	1856	1857	1858	1869	1870	1871
Tonneaux	15	25	33	87	120	100	80
Year	1872	1873	1874	1875	1876	1877	1878
Tonneaux	100	130	130	180	45	155	110
Year	1879	1880	1881	1882	1883	1884	1885
Tonneaux	35	45	44	55	90	58	40
Year	1886	1887	1888	1889	1890	1891	1892
Tonneaux	51	51	101	95	64	70	43
Year	1893	1894	1895	1896	1897	1898	1899
Tonneaux	145	78	60	114	34	35	55
Year	1900	1901	1902	1903	1904	1905	1906
Tonneaux	165	95	85	70	59	75	50
Year	1907						
Tonneaux	63						

The fall in the figures for the years 1853 to 1857 inclusive was due to the ravages caused by oïdium and the after-effects on the vines of the treatment by sulphur, experienced by so many of the old vineyards at about this time. In comparatively recent vintages we find those of 1893, 1894, 1895, 1896, 1899, 1900, 1901, 1902, 1904 and 1907 were all well above the average, the years 1893, 1896 and 1900 especially so, combined with good quality. The 1895 vintage was purchased by Messrs. J. Calvet and Cie., the 1896 by Messrs. N. Johnston and Fils, and the 1905 vintage by Messrs. Pockwitz and Beerman. Other Bordeaux firms who have purchased Château Lynch-Moussas Wines from time to time include Messrs. Jules Clavelle, Schröder and Schyler and Cie., Toursier, Bigourdan, and Flouch Fils Aîné.

LI.—CHATEAU DAUZAC.

CINQUIEME CRU CLASSE, LABARDE, MEDOC.

Château Dauzac is situated in Labarde, the commune which also includes Château Giscours—a Third Classed growth

already dealt with. This little commune is a dependency of the Médoc, and is bounded on the north by the commune of Cantenac ; east by Macau and its dependencies, and on the west by Arsac. An old spelling of the *growth* gave it as " Château Dauzats."

The property formerly belonged to a Monsieur Viebrock, but now belongs to the family of the late Monsieur Nathaniel Johnston, owners of other fine growths such as Château Beaucaillou, Château Médoc, Cantegrive, Bécamil, la Maqueline, etc., on which Monsieur Johnston has effected numerous improvements, amongst which may be named the fact that on the Château Dauzac estate, the now universal remedy for mildew, " Bouillie Bordelaise," was first tried, and its great value proved.

The Dauzac estate consists of some 80 hectares (or about 180 acres), the vineyard growing on splendid gravelly and sandy soil, producing a Wine which is more and more in demand in the United Kingdom, as well as on the continent, and indeed all over the world.

When the famous classification was drawn up, the production at Château Dauzac stood at something like 65 tonneaux annually, attaining a larger figure a quarter-of-a-century later. In the years 1890-1894, 140, 150, 111, 245 and 145 tonneaux respectively were made. In 1858 the vintage changed hands at Fcs. 1,500 per tonneau. Monsieur Johnston was awarded gold medals at the Paris exhibition of 1869, Bordeaux 1882, Lyons 1894, Bordeaux 1895, and " Diplômes d'honneur " at Antwerp 1894, Brussels 1897, and Paris 1889 and 1900.

Château Dauzac was " hors concours " at the Bordeaux exhibition 1907. The Wines are noted for elegance, fine colour, and bouquet, and, with age, they become soft in bottle.

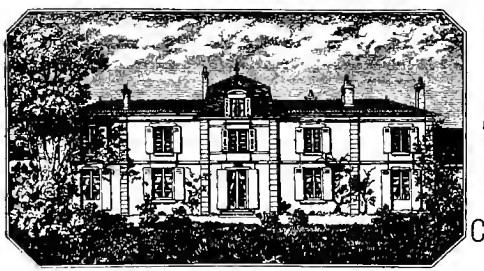
The well-known firm of Messrs. Nathaniel Johnston et Fils have held the monopoly of the vintages since 1907.

In writing about Château Dauzac, we must not omit to mention that Wines of this growth have been employed for

the production of the Sparkling White Médoc which Monsieur Johnston has produced so successfully since the vintage of 1893.

Their pressing is effected with the patent press as used on the Marne, which gives no colour to the Must, and their ultimate blending and tending is completed in the magnificent cellars under the old fortress of Bourg, at the junction of the

CHÂTEAU DAUZAC



LABARDE·MARGAUX·MÉDOC

Gironde with the Dordogne, by exactly the same method as that employed by the shippers of Champagne.

The Dauzac and La Maqueline largely constitute the blending for the "Royal Médoc Mousseux," so well-known on the continent, whilst the "Ducru Beaucaillou" forms the chief constituent of the "Sparkling Ducru," almost as equally well-known in Great Britain, and mentioned on page 65.

The Château marks given above have not been employed for the last few years, Monsieur Nathaniel Johnston not having permitted any Château bottling.

LII.—CHATEAU MOUTON D'ARMAILHACQ.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

The Bordeaux Wines have established such a great and transcending reputation the world over, and many of the famous Classed Growths have such extremely ancient origins, that most connoisseurs of Wines rightly regard

CHATEAU MOUTON-D'ARMAILHACQ.

France as the vineyard of the world *par excellence.* And certainly for pure, natural, unsophisticated products, the district round about Bordeaux may well be looked upon as one of the finest corners in Nature's vineyards. Claret is a Wine that, according to common knowledge, will under certain circumstances almost make itself ; but, although true in a sense, the belief is apt to be dispelled by a tour over

one of the famous Châteaux, where, coupled with suitable viticultural conditions, Nature's methods are seen to be assisted and even furthered by the illuminating, if dry, light of science.

Château Mouton d'Armailhacq is named after one of the most distinguished men in the art of vine-growing and Wine-making, Monsieur d'Armailhacq, author of many articles and books, and to visit the estate is in a great degree to realise how it comes about that connoisseurs through the ages have consistently stood by, and poets praised in no uncertain tones, the fine, light Wines of France.

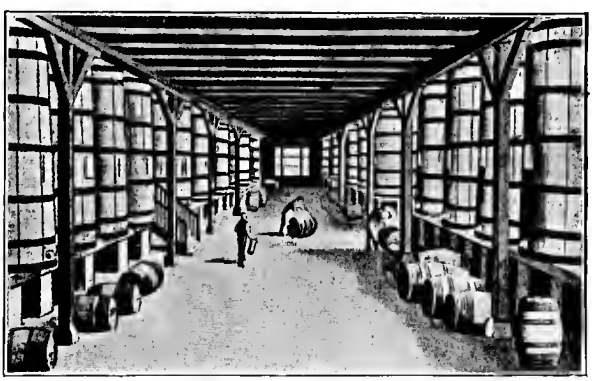
GRAPES ARRIVING AT THE PRESS-HOUSE.

It is in the Pauillac district, again, that we find Château Mouton d'Armailhacq admirably situated, in a famous spot for vine-growing, and where the making of Claret is no new thing, as we have already seen. The Château Mouton d'Armailhacq estate, and the contiguous one of Mouton-Brane, or Mouton-Rothschild, were formerly the same property. They were divided about two hundred years ago, the one to the North and the other to the South, and form at present two vineyards and two different Growths, Mouton d'Armailhacq keeping the park and the Château. The vineyard, containing about 67 hectares, is, as the heading shows, classed among the Fifth Growths. It adjoins the estates of Château Pontet Canet and Château Mouton-Rothschild, with which it forms practically one vast vineyard, and belongs to the heirs of the late Comte A. de Ferrand.

In the olden days, the majority of the vineyards hereabouts were small, and two centuries ago, Château Mouton d'Armailhacq, being among the largest Châteaux, had a correspondingly greater output. Since the division of the estate however, production has been as follows:—

Year					Average annually.
1860	...	...	...	...	130 tonneaux.
1880	...	...	...	...	150 ,,
1890	...	...	...	...	200 ,,

the present annual average of production being 250 tonneaux (divided into 175 tonneaux Château Mouton d'Armailhacq, and 75 tonneaux Carruades d'Armailhacq), proof in itself of



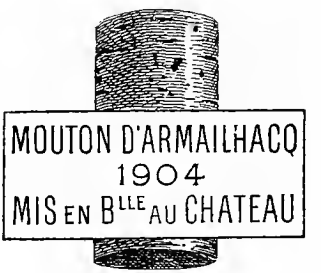
THE CUVIER.

its high appreciation among consumers and the Bordeaux trade generally, and it is interesting to note that the years 1893, 1895, 1896, 1899, 1900, 1901, 1902, 1903, 1904, 1905, and 1907 were all considerably above the normal annual average. In 1893 there were 350 tonneaux.

The grapes used are grown on vine stocks long ago selected by Monsieur d'Armailhacq, and help to give the Wine its distinctive character and flavour.

With the world-wide demand for Bordeaux Wines generally and Château Mouton d'Armailhacq in particular—the latter especially of late years—the Château, offices, etc., have from time to time been considerably added to, renovated or otherwise improved, the cellars having ample storage room, so that

in labour-saving devices the estate compares more than favourably with the most modern in the Médoc. Château Mouton d' Armailhacq has been singularly fortunate, as apart from the valuable work of Monsieur d'Armailhacq, the late Comte de Ferrand also worked ceaselessly towards perfecting the viticulture Médocaine, which earned for him in 1905 " L'objet d'Art," awarded by the members of the " Société des Agriculteurs de France " to the Wine grower of the region having rendered the most service to viticulture.



The Mouton d'Armailhacq Wines, on account of their high and consistent quality, characteristic flavour, softness and bouquet, always command a high trade price—amply evidenced by important increases in recent years, whilst the Château bottlings are much in request. The Wine for a long time formed the monopoly of Messrs. L. Rosenheim and Fils, and important firms who have purchased it during recent years have included: 1893, Messrs. A. Lalande and Cie., Eschenauer and Cie., and Gaden and Klipsch; 1894, L. Rosenheim and

Fils ; 1895, J. Calvet and Cie., Chaperon and Fils, P. Gredy and Cie., and Despujol Fils and Picq ; 1896, H. and O. Beyerman, Flouch Frères, and Gaden and Klipsch; 1897, L. Rosenheim and Fils ; 1898, J. Calvet and Cie. ; 1899, L. Rosenheim and Fils ; 1900, Dircks and Fils and H. de Kat ; 1901, H. de Kat ; 1902, Eschenauer and Cie. and Schroder and Schyler and Cie.; 1903, L. Rosenheim and Fils; 1904, Eschenauer and Cie., 1905, L. Rosenheim and Fils ; 1906, A. Lalande and Cie., Schroder and Schyler and Cie., Hanappier and Cie., and Journu Frères, Kappelhoff and Cie. ; 1907, L. Rosenheim and Fils ; 1910, L. Rosenheim and Fils ; 1911, L. Rosenheim and Fils; 1912, L. Rosenheim and Fils; 1913, L. Rosenheim and Fils, Schröder and Schyler and Cie., Ginestet and Cie., Buhring and Douat, Lichwitz jeune, L. Polin and Cie.; 1914, 1916, 1917, 1918, Latrille and Ginestet.

LIII.—CHATEAU LE TERTRE.

CINQUIEME CRU CLASSE, ARSAC (MARGAUX) MEDOC.

The Château du Tertre (formerly, by the way, *Le Tertre*), is situated in Arsac, Margaux, a commune 24 kilometres from

CHATEAU LE TERTRE.

Bordeaux, which is bordered on the East by those of Macau and Labarde, on the North by those of Cantenac and d'Avensan, to the South by Pian, and to the West by some *landes*.

Le Tertre is the only classed growth to be found in the commune of Arsac, being ranked among the Fifth Growths "Tertre" means hillock, or "rising ground," and it is therefore not at all surprising to learn the Château is named "du Tertre," from the fact that its position is on the highest ground in Arsac.

The earliest proprietor we have been able to discover is a Monsieur Charles Henry, who held the estate at about 1850,

when it consisted of some 32 hectares, or 80 acres. It afterwards formed the property of Monsieur Henri Koenigswarter, who purchased it in 1870, but is now held by that gentleman's widow. Many important improvements were effected by Monsieur Koenigswarter during his lifetime.

The estate is bounded on the North by the famous estate of Château Cantenac Brown, and to the East by that of Château Giscours. It now extends over 125 hectares—the vineyard proper consisting of about fifty hectares—in one fine stretch of land, remarkable alike for its splendid position and magnificent gravelly slopes. Only the choicest vines are grown, the Cabernet Sauvignon predominating. In general

the Wines from Arsac very much resemble those of Cantenac, whilst that from Château du Tertre is noted for its finesse, and also distinguishes itself by its fine colour and perfume. These qualities have gained for it various distinctions, among which we may note a bronze medal at the Paris Exhibition of 1878, silver medal of merit at the Bordeaux Exhibition, 1882,

silver medal Antwerp, 1885, gold medal at the Paris Exhibition held in 1889, and it also holds a gold medal from the Philomathic Society of Bordeaux, awarded at the Universal Exhibition held at Bordeaux, 1895.

Production about half-a-century ago stood at 60 to 70 tonneaux. It afterwards attained 100 tonneaux, and now averages between 75 to 100 tonneaux. The average was well exceeded in the years 1893 (when 150 tonneaux were made) 1900, 1901, 1902, 1907, etc. In the years 1914, 1913, and 1912, the quantity made was 125 tonneaux, 47 tonneaux, and 92 tonneaux respectively. For the years 1910-1913 the *crû* was *abonné* by Messrs. Eschenauer and Cie., while other large buyers have been 1899 and 1904, Lalande; 1900, Journu; 1907, and 1914, Cruse; 1908, Latrille and Eschenauer; 1909, Cruse, Barton and Guestier; 1917, Julien Damoy.

Château bottling is carried out at Château du Tertre in duly approved years. The privilege is accorded if the vintage gives promise of developing well. This is in conformity, of course, with the practice obtaining at many châteaux, Rauzan-Gassies, among others, being a notable example. Not only is Château bottling withheld on occasions of inferior vintages, but, as with the Château just mentioned, even the wine itself is sold "*sans étampe*," Rauzan-Gassies of 1902 and 1903 being instances of this practice.

LIV.—CHATEAU HAUT BAGES.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

Château Haut Bages is another of the seventeen classed growths from the famous commune of Pauillac.

The vineyards of Château Haut Bages are not only situated in a most excellent commune, but for the most part are fortunate in having as near neighbours such imposing classed-growth giants as Châteaux Pontet Canet and Mouton d'Armailhacq.

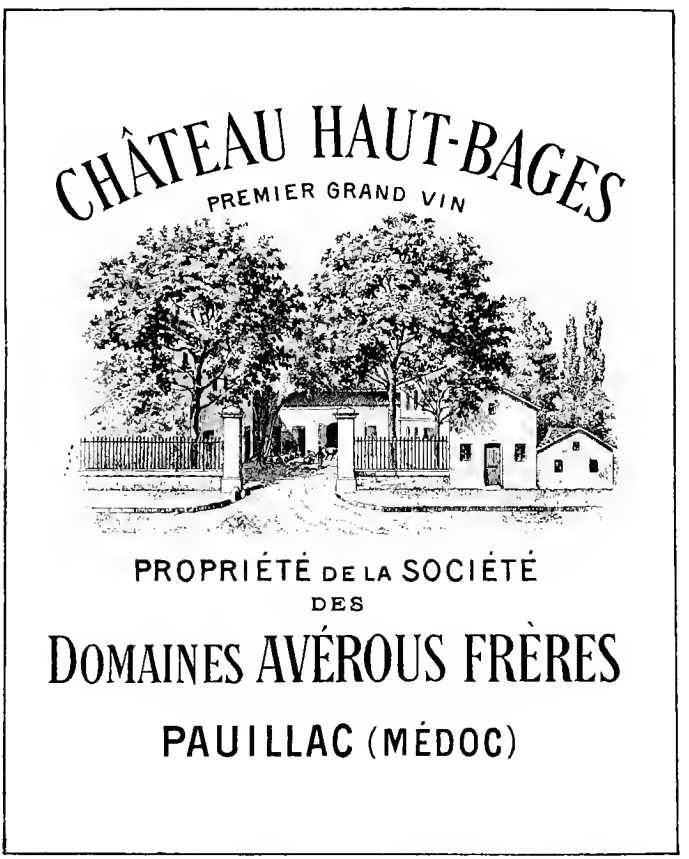
Originally some 10 hectares (25 acres) in extent, the vineyards now comprise about thirty hectares (75 acres), so that it will be seen the area of the estate has consequently been very considerably enlarged. As becomes a growth of such standing and importance, it is planted with only the best stocks.

The earliest proprietor, so far as is known is a Monsieur Libéral (hence the description sometimes still used for this Wine—especially old vintages—of "Château Haut Bages *Libéral*," and even "Libéral" only is to be met with). A Monsieur de Solminihac also figures in the list as an aforetime proprietor. Messieurs Avérous Frères were owners in 1881, and Mademoiselle Avérous held it for many years. It now forms the property of the Société des Domaines Avérous Frères.

The Wines have long enjoyed a splendid reputation both in their country of origin and abroad, and we find the 1875 Château Haut Bages singled out for praise and mentioned in the menu of an important regimental dinner, as quoted by no

less a connoisseur than the late Lieutenant-Colonel Newnham Davis.

In production the annual average total is now returned as thirty tonneaux. The average in the early years of the nineteenth century was only about ten tonneaux, and an inspection of the figures shows the increase to the present figure has been very sure but gradual. Production for the years 1914,



1913, and 1912, was returned at 25, 15, and 31 tonneaux respectively. The Wines from Château Haut Bages and the conjoint property of La-Tour l'Aspic were awarded a medal at the Paris Exhibition of 1879; gold medals at the Brussels Exhibition, 1880 and 1888; silver medal of Merit, Bordeaux, 1882; gold medal at London, 1888; besides other and later awards.

Messrs. L. Rosenheim and Fils were buyers of the Wine in 1907, N. Johnston and Fils in 1908, De Luze in 1909, De Tenet and De Georges in 1911, Descas Père and Fils, and Michaelsen in 1913, and De Tenet and De Georges, and Eschenauer in 1918.

LA TOUR L'ASPIC.

"Le Clos Mangon, Pauillac," is another of the successful properties of the Société.

The label shown is that ordinarily used for bottlings on the estate of the "Château Haut Bages," which is described thereon as "Premier Grand Vin."

LV.—CHATEAU PEDESCLAUX.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

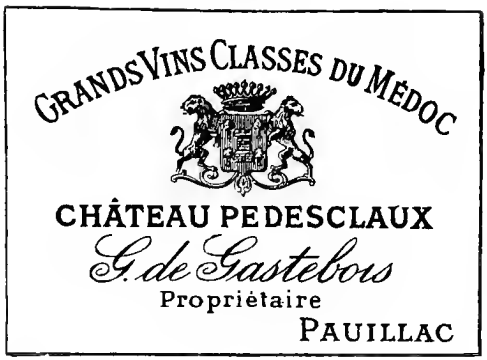
The Château Pedesclaux, sometimes referred to, even in authoritative works, as "*Cru* Pedesclaux," is yet another brilliant ruby in that rich setting—the commune of Pauillac.

Originally the estate belonged to a Monsieur Pédesclaux (from whom it derived its name), afterwards passing to his widow, who held it for many years. In 1891 it was purchased by Monsieur de Gastebois, who thoroughly reconstituted the vineyard, and afterwards formed the property of Count Bernard de Lévezou de Vezins, a relative, who succeeded to it on the death of Monsieur de Gastebois in 1904. It now belongs to the Societé Civile de Pédesclaux.

In 1860, the estate consisted of some twenty-five acres, or just over ten hectares, but is now about nine hectares, planted with the best vinestocks.

It produces a Wine which is well known the world over, and is in consequence much in demand by the trade. The great merit of the Wine obtained a gold medal for it as early as 1862, at the Great Exhibition held in London, and it has continued to win distinction at all subsequent exhibitions at which it has been shown.

Production for many years was practically stable; thus in 1862 it was returned at twenty-five tonneaux, but the alterations effected by Monsieur de Gastebois eventually improved



both the quantity and the quality. Appended is a short table giving particulars of the output for selected vintages:—

1890	...	...	...	...	...	16	tonneaux.
1891	...	...	...	...	...	16	,,
1892	...	...	...	...	...	18	,,
1893	...	...	...	...	...	26	,,
1894	...	...	...	...	...	15	,,
1900	...	...	...	...	...	45	,,
1904	...	...	...	...	...	35	,,
1908	...	...	...	...	...	40	,,
1912	...	...	...	...	...	30	,,
1913	...	...	...	...	...	17	,,
1914	...	...	...	...	...	20	,,

The whole of the 1890, 1891 and 1906 vintages were purchased by Messrs. L. Rosenheim and Fils, the 1907 by Paris and Damas, 1908, 1909 by A. Guilhou Frère Aîné, 1911 by Dubos and Lalande, 1912, 1913, 1914 by P. Dandicolle and Cie. Château bottling is carried out on the estate in all good years.

LVI.—CHATEAU BELGRAVE.

CINQUIEME CRU CLASSE, SAINT-LAURENT, MEDOC.

We have already dealt with one famous Wine from Saint-Laurent—Château Latour Carnet, Fourth Growth—and now come to the second of the three classed growths domiciled in this particular commune, namely, Château Belgrave.

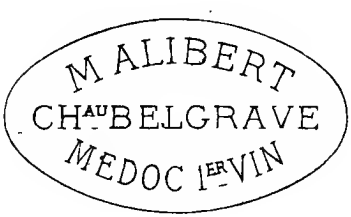
Château Belgrave must not be confused with other growths of a similar name, such as " Château de Bellegrave, Pessac," or " Château Bellegrave de Poujeau, Le Pian," but ordinarily the distinction " Belgrave, Médoc " will be found to serve. Formerly it was known as " Château Coutenceau " or, as later, " Château Belgrave-Coutenceau," when it belonged to a Monsieur Bruno Devez, but much uncertainty seems to have attached to its earlier titles, as we notice in one description of it that this last-mentioned gentleman sometimes styled it " Château Bruno Devez," after a very usual custom in those days, but with the gradual disappearance from the market of the very old vintages these differences in the mere name do not very greatly matter. It subsequently formed the property of his widow, who held it till 1899, and afterwards passed into the possession of Monsieur Marcel Alibert, who has held it since.

The vineyard is one of the oldest in the Médoc. In the latter half of the last century it was some 115 acres in extent, but it now comprises nearly 180 acres or 72 hectares. Of the total area, about 25 hectares are given over to the actual vineyard, which is situated on gravelly slopes in a magnificent position. Whilst in the possession of the Bruno Devez family very considerable improvements were effected on the estate, more especially by Monsieur Bruno Devez, himself an

expert in matters viticultural, who planted numerous vine stocks of the very finest kind. A tribute to the labours of Monsieur Bruno Devez was skilfully paid in the didactic poem so often referred to in connection with the celebrated Bordeaux Wines, the lines anent Belgrave running:—

> "Devèze d'un cinquième a déjà tout le lustre
> Et doit peut etre encor devenir plus illustre."

and here again the reader will notice the colloquial variation of the name of the Château to simply "Devèze." Those who are of an antiquarian turn of mind will be interested to learn



the latter-day name of Belgrave was given to a famous square in London—considered on good evidence by some writers to be a reminiscence of the former occupation of Guyenne by the English, whose descendants put up such a valiant fight by the side of their French allies.

The Wine made at Château Belgrave is greatly esteemed, not only on account of its elegance but by its exceptional

finesse. It is a great favourite with the trade as well as Claret connoisseurs, and equally as much on this side of the channel as the other.

Production on this estate, as with other properties of a similar nature, necessarily varies from time to time, but it is round about an average of sixty to seventy tonneaux yearly; thus, to take a few years at random, 1899, 1908, 1912, 1913, and 1914, the quantities have been given as sixty, seventy, fifty-four, forty-five and sixty-one tonneaux respectively. Two years of very high production were 1893, which gave 90 tonneaux, and 1894, when 65 tonneaux were made.

Messrs. L. Rosenheim and Fils had the monopoly of the 1904, 1908, and 1917 vintages, while the years 1911-1915 were *abonné* by Messrs. Raymond Frères.

As will be seen from an inspection of the wording on the label—a reduced facsimile of which is published on page 179—Château bottling is carried out on the estate.

LVII.—CHATEAU CAMENSAC.

CINQUIEME CRU CLASSE, ST. LAURENT-ST. JULIEN MEDOC.

Château Camensac is in the same commune as the Château Belgrave dealt with in the last section. namely, St. Laurent.

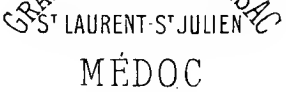
CHATEAU CAMENSAC.

This commune, even from the view-point of the Wine-grower, is not so important as the neighbouring commune of St. Julien, with which it is nevertheless closely associated, but it is justly

entitled to distinction as sheltering three of the famous classed growths.

So far as regards Château Camensac, the estate was formerly the property of the Popp family, Monsieur Bruno Popp owning it in 1881, and afterwards his widow. It subsequently passed into the possession of the Tournadre family (Comte de la Grandière et Yves de Tournadre), and at present belongs to Messrs. H. Cuvelier et Fils, also proprietors of the Château Le Crock, at St. Estèphe.

Its magnificent vineyard, some sixty acres in extent, is near the station of St. Laurent-St. Julien, and is planted on



MÉDOC

a deep, rich gravelly soil. Only the choicest stocks are used, and a remarkably fine Wine is produced, distinguished by its "sève" and nature.

That the Camensac Wine was early appreciated will be seen from the fact that its quality long ago led to its being classed among the best Wines in the Médoc, when the famous classification of the Médoc Wines was drawn up.

Various improvements have been brought about in the vineyard by the initiative of the present proprietors, which

will thoroughly ensure the Camensac Wines maintaining their splendid and well-deserved renown. They have created notably a vineyard of white grapes on the *croupes argileuses* of Camensac, with a southern aspect, and consisting of the best *cepages* of the Haut-Sauternes. Messrs. H. Cuvelier and Fils have given to that Crû the name of Haut-Camensac.

Production at Camensac, as will be seen from figures spread over a long period, shows considerable fluctuation, due to different and naturally varying causes. Thus, for the decade ending 1848, the average output was 77 tonneaux; for that ending 1858 it averaged 30 tonneaux (this decade including the period of the oïdium and subsequent recovery); by 1872 it had reached an average of 50 tonneaux, rising to 60 tonneaux by 1881, but the average annual production is now reckoned at about 40 tonneaux. In 1893 65 tonneaux were made, Messrs. L. Rosenheim and Fils purchasing the entire output. The principal buyers in more recent years have been Messrs. Cruse Fils Frères, A. Lalande and Cie., Douat Frères, Flouch Fils Aîné, Julien Damoy, and J. L. P. Lebègue and Cie. (the last-named firm sharing the Wines of 1910, 1911, 1912, 1913, and 1914 with Messrs. H. Cuvelier and Fils).

Château bottling is carried out on the estate.

LVIII.—CHATEAU COS-LABORY.

CINQUIEME CRU CLASSE, ST. ESTEPHE, MEDOC.

Château Cos-Labory is the last of the Classed Growth representatives from the excellent commune of St. Estèphe, where it has several aristocratic neighbours, all of higher denomination.

The estate was comprised in that succeeded to by Monsieur d'Estournel. It was purchased by a Mr. Martyn, of London (who is given as the proprietor in 1863), in Château Cos d'Estournel—the subject of previous notes—which, with Château Lafite, is the nearest neighbour of Château Cos-Labory. At present it forms the property of Monsieur A. Peychaud-Laubarède, previous proprietors having

CHATEAU COS-LABORY.

been Monsieur L. Peychaud, who bought the estate in 1860, and his widow, and sons, Messrs. A. and L. Peychaud

The exceptionally favourable situation of the vineyard of Château Cos-Labory, practically in the middle of those of

Château Lafite and Cos-d'Estournel, would almost alone amply go to justify its ancient reputation.

Formerly the estate was much larger, but it now comprises 15 hectares (about 37 acres), and the output annually is some 50 tonneaux; 70 tonneaux were made in 1893 and 62 tonneaux in 1894. Production for more recent vintages has been stated to be as follows: 1917, 30 tonneaux; 1916, 38 tonneaux; 1914, 40 tonneaux; 1913, 37 tonneaux; 1912, 45 tonneaux.

The Château itself was restored and enlarged about the year 1890 and is only separated from the offices of the vineyard by the Pauillac-St. Estèphe road. The Cos-Labory Wines, as already mentioned, are of very ancient renown, proof of which is afforded by the fact of its admission to the official classification confirmed in 1855.

A silver medal was gained by the Wine exhibited by Monsieur L. Peychaud—the then proprietor—at the Paris International Exhibition of 1867; another silver medal for merit being awarded him at the Bordeaux Exhibition in 1882. A gold medal was secured by his successors at the Paris Exhibition, 1889, and again a silver medal at the Universal Exhibition of Bordeaux, Philomathic Society, 1895.

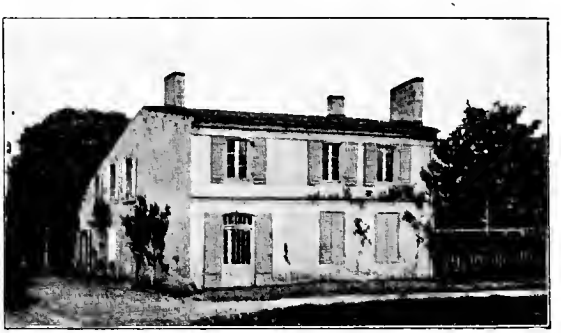
Château bottling is carried out on the estate.

LIX.—CHATEAU CLERC-MILON-MONDON.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

Pauillac, as we have many times had occasion to point out, is the most famous commune for the Classed Wines, the Château Clerc-Milon being the sixteenth claiming attention from this celebrated district.

The Château so far as is known has always been styled "Clerc-Milon," the earliest proprietor we can point to being a



CHATEAU CLERC-MILON.

Monsieur Clerc, who held the property in 1863, which afterwards passed to his heirs. In 1881 we find the estate was held jointly by Madame Veuve Clerc and Madame Veuve Germain. Other proprietors have included a Monsieur Meynieu (whose father purchased a part of it in 1877), Monsieur Lamena, and Monsieur Jacques Mondon. It now belongs to Monsieur Vialard, heir of Monsieur Mondon, who married Mademoiselle Germain Mondon, this lady having inherited the property in the estate of her father, the aforesaid Monsieur Jacques Mondon.

The vineyard is contiguous with those of other great classed growths, such as Château Lafite (First Growth), Château Mouton-Rothschild (Second Growth), and Château Pontet Canet (Fifth Growth) and is situated on the same fertile slopes. Production in the first half of last century was an annual average of 20 to 30 tonneaux, and is now 25 tonneaux. As with the majority of the classed growths, fine figures were reached in 1893 when 75 tonneaux were made.

Messrs. L. Rosenheim and Fils had the monopoly of the 1891 and 1908 vintages. The 1910 vintage of Château Clerc-Milon was the monopoly of Messrs. P. J. de Tenet and Ed. de Georges, of Bordeaux. Of more recent vintages, the 1913, 1914, and 1916 were bought by Messrs. Birkedal, Hartmann and Cie.

The Clerc-Milon Wines enjoy a very ancient reputation and are known practically the world over, and under the present proprietorship are fully worthy of their famous name.

Originally the estate consisted of some 88 acres, but, as will be divined from the number of proprietors previously mentioned, it was divided into several portions a few years ago. The most important was that belonging to Monsieur Mondon, who acquired the right to the brand, legally and incontestably established, "Clerc-Milon-Mondon" (hence the name "Mondon"), and of which Monsieur Vialard is now the owner, in conjunction with his wife and Monsieur Castéja, notary, of Bordeaux.

The privilege of Château bottling is not granted on this estate.

LX.—CHATEAU CALVE-CROIZET-BAGES.

CINQUIEME CRU CLASSE, PAUILLAC, MEDOC.

The Château Calvé-Croizet-Bages completes the classed growths situated in Pauillac, it being the seventeenth domiciled in this highly favoured commune. Seventeen classed growths (some of them of the highest rank) out of a total of sixty is a record of which any Wine-growing district may well be proud. However, in this galaxy of fine Wines, as it happens, the Fifth Growth Wines preponderate, and it is to this group or cluster that the Château Croizet-Bages belongs.

CHATEAU CROIZET-BAGES.

Monsieur Julien Calvé is mentioned as the earliest known proprietor, his son succeeding him. The estate consists of some eighty-five acres, the vineyard being situated on gravelly territory, and is planted throughout with almost exclusively fine vine stocks—the Cabernet Sauvignon predominating. The vines are cultivated with the utmost care,

the ripe experience of its proprietor having been brought to bear on the subject ever since his acquisition of the property, with the result that the Wines made on this estate have increased in value from year to year, a factor which tends to elevate them more and more in the rank of the Fifth Growths.

Monsieur J. Calvé is responsible for the erection of the magnificent Château, and the laying out of the grounds attached to the vineyard, the Château having been built in 1875 according to plans approved by him. This fine residence is situated at the very gates of the town of Pauillac, and the view therefrom includes one of the most beautiful panoramas in the district.

As to production, the earliest returns show that fifty to sixty tonneaux were annually made about the period of 1863. By 1880 this quantity had increased to sixty-five tonneaux, reaching eighty tonneaux by 1898, and this is stated to be the annual average output at the present time. The year 1893 gave 100 tonneaux.

A silver medal was awarded to the Wine at the Universal Exhibition of Paris in 1878, and a gold medal at the Paris Exhibition 1889.

Messrs. P. J. de Tenet and E. de Georges, Bordeaux, had the monopoly of the vintage 1910, the bottling of which was done at the Château. Other recent buyers have been: 1911, Lalande and Cie.; 1914, 1917, and 1918, Eschenauer; 1916, Cruse Fils Frères.

LXI.—CHATEAU CANTEMERLE.

CINQUIEME CRU CLASSE, MACAU, MEDOC.

The Château Cantemerle is the last of the celebrated Médoc classed growths (red Wines) with which we are called upon to deal. This Château is not only the last which appears in the famous classification, but is the only classed growth representative to be found in Macau. It derives its name

CHATEAU CANTEMERLE.

from a castle or château (now demolished) of feudal times, formerly the seat of jurisdiction of Cantemerle, Macau and Ludon-Dehors. As with some other of the renowned Médoc estates, the Château Cantemerle must not be confused with properties bearing similar names.

It is interesting to learn that the estate remained in the nands of the Villeneuve family for more than 300 years. In the fifteenth century it belonged to Jean de Villeneuve, President of the Bordeaux Parliament, baron, seigneur of Macau

and of Ludon-Dehors. It has never been divided. Coming down to our own times, the Baroness d'Abbadie de Villeneuve-Durfort was the proprietress in 1863. In 1893 the proprietors were Monsieur Th.-J. Dubos (of the then firm of Dubos Frères) and Monsieur Maurice Thomas, Monsieur Dubos, Senior, having purchased it in 1892. The estate is now in the possession of Messrs. Pierre-J. Dubos and Bernard-J. Dubos, of Messrs. Th.-J. Dubos et fils frères.

An account of Château Cantemerle will be found to fitly epitomise the history, amenities and hospitality exhibited by so many of the classed growth châteaux. Again and again we find the fine vineyard properties held by the same family throughout many generations, combined with ever-increasing importance of the Wines, so much so that members of such families seem to be born with a veritable instinct for growing grapes and making Wines therefrom. It might be thought that as the soil is so eminently suitable in the Médoc for vine growing, good grapes could hardly fail to be cultivated, but difficulty and skill still come in after the grapes are grown and gathered. All the accumulated experience of the viticulturist is required at this period, otherwise lack of judgment and consequent failure will convert the crop into a Wine of perhaps only second-rate importance. That Wine-making under the best circumstances—i.e., continuity of proprietorship—is indisputably successful is further proved, if proof were needed, by the fact of the increased size of the majority of the estates compared with the earliest times we are able to bring under review.

The Cantemerle estate is actually situated in, or rather spread over, no fewer than three communes, namely, Macau, Ludon, and Le Pian. Macau, in which the principal part of the property is situated, is bounded on the N. and E. by a plain two-thirds Graves and the rest Palus, and produces two distinct classes of Wines. According to one early writer, speaking of this district (Cyrus Redding, "French Wines," 1860), we read: "The best Wines are those of Cantemerle, Château de Trois Moulins, La Pelouse and the Château de Priban, much of which is consumed in Holland." Originally the Cantemerle estate consisted of 91 hectares (227 acres), but in size has been more than quadrupled and now comprises 366 hectares, or roughly 915 acres.

In addition, it possesses considerable rights over other territory, so that it is one of the most extensive of these valuable holdings. There are no fewer than 725,000 "pieds de vigne" planted on the estate, and, as may well be imagined from its size and importance, it possesses extremely well-equipped offices and cellars. It is a neighbour of Château Giscours, a Third Growth Wine already described.

Two Wines are regularly made, the first being the "Grand Vin Villeneuve, Château Cantemerle, Médoc," to give it its full title, described as of beautiful colour and splendid bouquet, and the second the "Château Royal Médoc." This latter—a full-bodied Wine—is equally from the Cantemerle estate and was created by Monsieur Pierre J. Dubos and Monsieur Bernard-J. Dubos, but the proprietors sell it under this name to avoid the confusion which sometimes results among uninitiated persons from the use of the words "Second Vin."

Production at Château Cantemerle, as with other châteaux, varies considerably according to the years. When the estate was smaller in size the average yield was stated on good authority to be from 150 to 160 tonneaux, not including the 20 to 25 tonneaux of Second Vin and the "Vins de Presse." The annual average of the "Vin de première Marque" (this, of course, meaning the Château Cantemerle) is now 175 tonneaux, and the "Vin de Seconde Marque" (the Château Royal Médoc) is 75 tonneaux, or, together, 250 tonneaux.

As will be gathered from what we have already written, the Château Cantemerle enjoys a very ancient and well-deserved reputation and is much sought after by the trade, which is easily proved by a reference to the prices it generally realises. The Wines have, since time immemorial, been regularly exported to Holland, where they are well known. They are considered to owe their excellent qualities and characteristics, already touched upon, to the splendid situation of the vineyard, the combination of the best vine-stocks, and the adoption of the latest and best methods in Wine-making. A silver medal was awarded to Château Cantemerle at the Paris International Exhibition of 1867.

The privilege of Château bottling is not granted on the estate.

Section

VI.

A CRÛ BOURGEOIS SUPERIEUR,

ST. ESTÈPHE.

LXII.—CHATEAU POMYS.

CRU BOURGEOIS SUPERIEUR, ST. ESTEPHE.

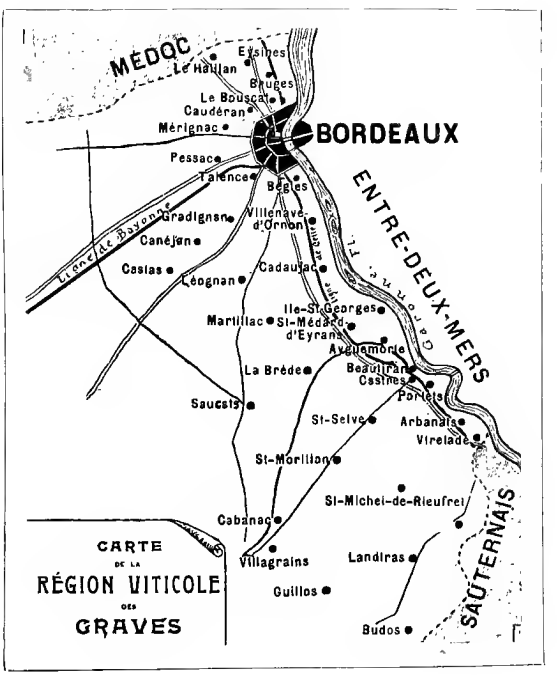
This estate (formerly known as Pomis) must not be confused with properties bearing a somewhat similar name. About the time of the Franco-German War, it was in the possession of a Monsieur Martyns, who was also the owner of several other important vineyards. When it formed his property some 70 tonneaux were produced annually. It now belongs to Monsieur L. Charmolue, under whose able management production on the estate has risen to an annual average of 150 tonneaux, or over double the earliest ascertainable figures. The proprietors preceding Monsieur Charmolue were Messrs. Hostein Frères,

who acquired the estate in 1889, and whose efforts and improvements raised the output of wine from 80 tonneaux annually, when they came into possession, to 100 tonneaux. As shown above, the wine is classed as a "First (Superior) Bourgeois Growth" of its commune, St. Estèphe, which is famous for no fewer than five of the noted Classed Wines.

The good qualities of the Pomys Wines, consistently displayed, ensure their being much in demand, and the present proprietor has devoted considerable attention to the estate, with a view not only to maintain its well-deserved reputation, but to enhance it in every possible way.

Section

VII.



Red Graves.

Château La Mission.
Château Pape Clement.
Château Camponac.
Château Bon Air.
Château de Moulereus.
Château de Laurenzane.
Château Haut-Bailly.
Château Olivier.
Château du Bouscaut.

LXIII.—CHATEAU LA MISSION-HAUT-BRION.

PESSAC, GRAVES.

Many famous vineyards have in some way or other been associated with religious orders or communities, or, as we should now say, the Church. Not only does the Bible afford sufficiently numerous references to grapes, vineyards and wine, but we need go no farther than the French light wines themselves to get a good historical conspectus of religious bodies in association with wines. This shows that the early religious orders had no qualms of conscience in bestowing ecclesiastical

names upon those fruitful and favoured spots of the Old World that produce the commodity which some few of the religious confraternity to-day seem ready to condemn.

The association of wine with the old religious orders is at once evidence and proof of the high esteem in which the vine and its products were held by the ancients, no less so than by the most liberal-minded among ourselves. This esteem of the grape and its juice was not confined, of course, simply to the ecclesiastics, as we find that Tacitus, the historian of the first

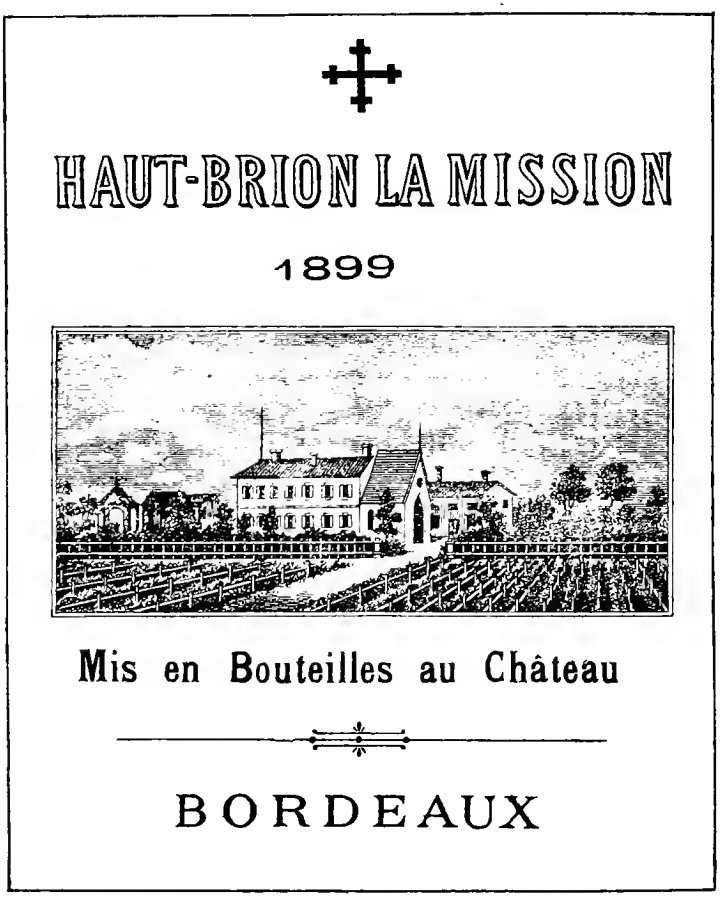
century of the Roman Empire, whilst eulogising the English climate—which he knew well—as favourable to the cultivation of all fruits, makes the noticeable admission "*except the vine and the olive*"—the possibility of the culture of the vine under free natural conditions evidently being regarded by the ancients as something indispensable to an adequate existence.

The vineyard of La Mission-Haut-Brion is just such another of the many spots referred to as consecrated to the vine. It appears to have been founded by some religious order, whose name is shown by the title *La Mission*, and early views of the Château exhibit very clearly that it had an entrance or porch, of ecclesiastical design, very much resembling a small chapel, leading on to the larger building. In 1781 it comprised something like 15 hectares (or about 37 acres) very happily situated,

CORK BRAND AND CAPSULE.

and the soil itself is, as its territorial designation implies, *gravelly*. A Monsieur Ledoux is believed to have been proprietor about 1870, being succeeded by Monsieur J. Chiapella, afterwards by the "Compagnie Anonyme des Etablissements Duval (of Paris)," then by Monsieur F. de Constans (a partner in the firm of Schröder and de Constans), and finally by the well-known Parisian wine merchant, Monsieur F. Woltner, who recently acquired it. The annual production at Château La Mission 50 years ago was estimated at 25 tonneaux, which was subsequently increased to 30/40 tonneaux, round about which figures it has since remained. The wine, which

is noted for its great delicacy, sound constitution and consequent keeping power, is world-famous, and before the recent prohibitive legislation in the United States, the various vintages of La Mission were in great demand by American connoisseurs. It has long been just as highly appreciated in England, and even as early as 1862 the English wine jury at the Exhibition



held in London that year awarded it a gold medal. Château bottling is carried out. Among trade buyers we may mention that Messrs. L. Rosenheim and Fils have had the *totalité* of certain vintages among their numerous abonnements and monopolies.

LXIV.—CHATEAU PAPE-CLEMENT.

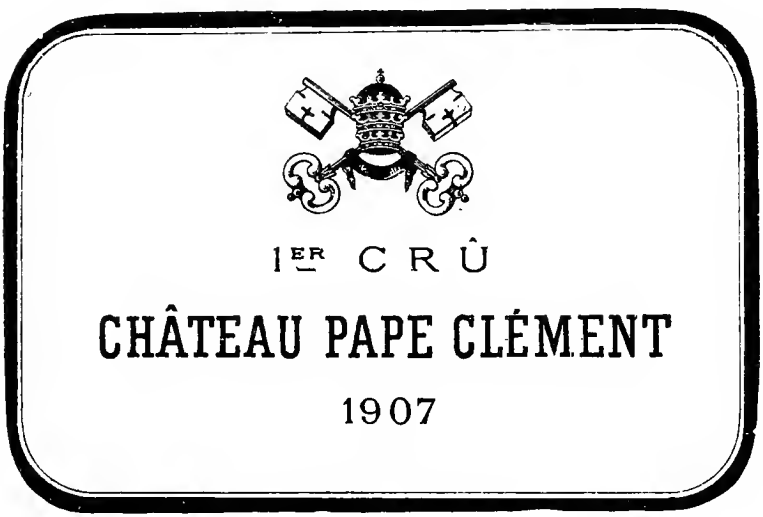
PESSAC, GRAVES.

Château Pape-Clément is another of the notable French vineyards, the origin of which is connected with, if not entirely due to, the ancient Church. Although conceivably well-known to contemporaries when the vineyard was founded, its previous name would appear to be lost in the mists of antiquity. There is reason to believe, however, that it was originally known as Château Ste. Marie, but this is somewhat uncertain.

The vineyard is of extremely ancient beginnings, and according to Monsieur E. Feret's investigations, it was created

in the early part of the year 1300, by Bertrand de Goth, Archbishop of Bordeaux, who, on being elected Pope in 1305, gave his vineyard to Cardinal Arnaud de Canteloup, also Archbishop of Bordeaux (presumably his successor to the Archbishopric) for use by himself and successors in perpetuity. The venerable Bertrand de Goth, as Pope, took the name of

Clement V., and since that time—over six centuries ago—the property, in honour and remembrance of the auspicious occasion, has been known by the name Pape-Clément, as we see it to-day. In 1858 it belonged to Monsieur J. B. Clerc, who, on acquiring the property, showed great zeal in effecting various improvements and introduced the choicest obtainable vine stocks, sparing no pains to organise all the young plantations according to the latest and best Médocian methods. The outcome of these praiseworthy labours is reflected in the succeeding list of awards gained by the Pape-Clément wines, namely: 1861, gold medal of the Societé d'Agriculture de la Gironde;



1864, grande ministerial medal; 1878, gold medal at the Universal Exhibition, Paris; 1889, gold medal at the Universal Exhibition, Paris; 1895, diplôme d'honneur.

In 1880, when the crop realised 3,000 fcs. per tonneau, the property consisted of 30 to 35 hectares, producing about 75 tonneaux annually, and at that time it was confidently predicted much more wine would be made in the course of a few years. On the death of Monsieur Clerc, Monsieur J. Cinto acquired the estate, when it was computed to consist of 37 hectares, and the Château was soon after restored and enlarged, so that it is justly considered one of the most beautiful and desirable residences in the Bordeaux neighbourhood. It now belongs to the heirs of Monsieur Cinto.

Production since 1898 has been estimated at 80 to 100 tonneaux annually. The wines are very fine, and endowed with beautiful colour, etc., but withal, flavoury, and owing to the nature of the soil on which the vines are grown they are also ferruginous, being at the same time dietetically well-balanced. They sell, in normal times, at about the same price as the Second Classed Growths of the Médoc. Château bottling is

CORK BRAND AND CAPSULE.

carried out at Pape-Clément, the wines realising good prices both here in England and at Bordeaux. Messrs. A. Delor and Cie. held the monopoly of this wine from 1907 to 1912, while the principal buyers in recent years have been Messrs. Latrille and Ginestet, Schröder and Schyler, Lebègue, Mestrezat, Turpin, and Calvet.

LXV.—CHATEAU CAMPONAC.

PREMIER CRU GRAVES, PESSAC.

The Château Camponac is situated in the commune of Pessac, at the very centre of the Red Graves district, the Camponac estate being bounded by that of Château Pape-Clement and only a little distance from the celebrated Châteaux of Haut-Brion and La Mission. The property is divided into two parts, one part comprising the pleasantly-situated Château and grounds or park—in which there is an English garden—and the other the vineyard. Formerly the property of Monsieur F. Eschenauer, who acquired it in 1875, it now belongs to Madame Vve. F. Eschenauer. At the time of coming into the possession of Monsieur Eschenauer, the vineyard consisted of

5½ hectares (about 14 acres) planted with many thousand vine-stocks, the soil being a rich gravel. Production, originally averaging about ten tonneaux yearly, is now reckoned at about 15 to 20 tonneaux annually, the wine being light, but with magnificent bouquet. It is well liked by connoisseurs of good Bordeaux wines. The improvements both in quality and in the quantity of wine made are due in large measure to the untiring efforts and skill brought to bear on the upkeep of the vineyard by Mons. Eschenauer.

The Château Camponac wines form the monopoly of the well-known house of Eschenauer and Cie., Bordeaux.

LXVI.—CHATEAU BON-AIR.

PREMIER CRU GRAVES, MERIGNAC.

The Château Bon-Air, also a near neighbour of Château Pape Clement, is situated at the end of the commune of Mérignac, bordering Pessac. In size, including the park, it comprises some 40 hectares (100 acres), on a gravelly plateau, almost entirely given over to the cultivation of the vine. It formerly belonged to Monsieur S. Larcher, but is now held by

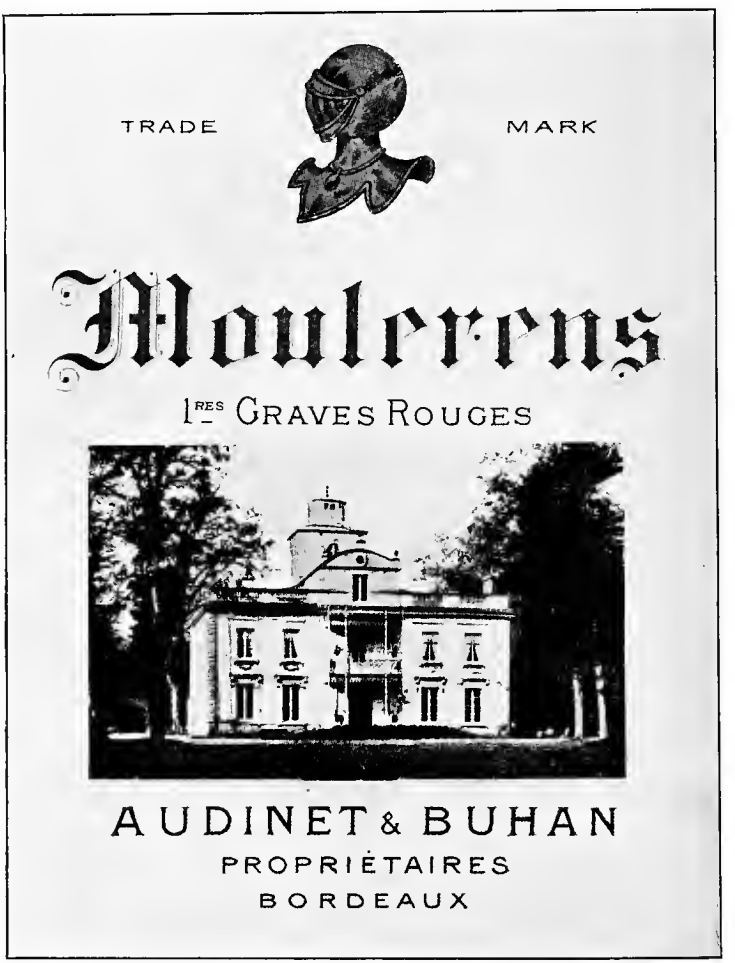
Madame Veuve S. Larcher. Production is now reckoned to be from 30 to 50 tonneaux annually, being practically half as much again as the total a few decades ago.

In 1908 the "Concours de taille de Vigne" in the Graves district took place at Château Bon-Air and the members of the Jury then had the opportunity of appreciating, on the spot, the robust quality of the Bon-Air wines—a few of the oldest wines receiving very high eulogies by reason of their magnificent bouquet, *sève*, and finesse, qualities well conserved notwithstanding their great age. Gold medals were gained at the International Exhibition held at Bordeaux in 1895 and 1907. The Bon-Air wines are well known abroad, and among the principal trade purchasers may be mentioned Messrs. Adet Seward and Cie., Barton and Guestier, Boubée Frères, De Bourran Frères and Cie., Brandenburg Frères and Cie., J. Calvet and Cie., Dubos Frères, Flouch Frères, J. L. Garros, S. Larcher Père and Fils Jeune, Mestrezat and Cie., L. Rosenheim and Fils, and H. Toursier and Cie.

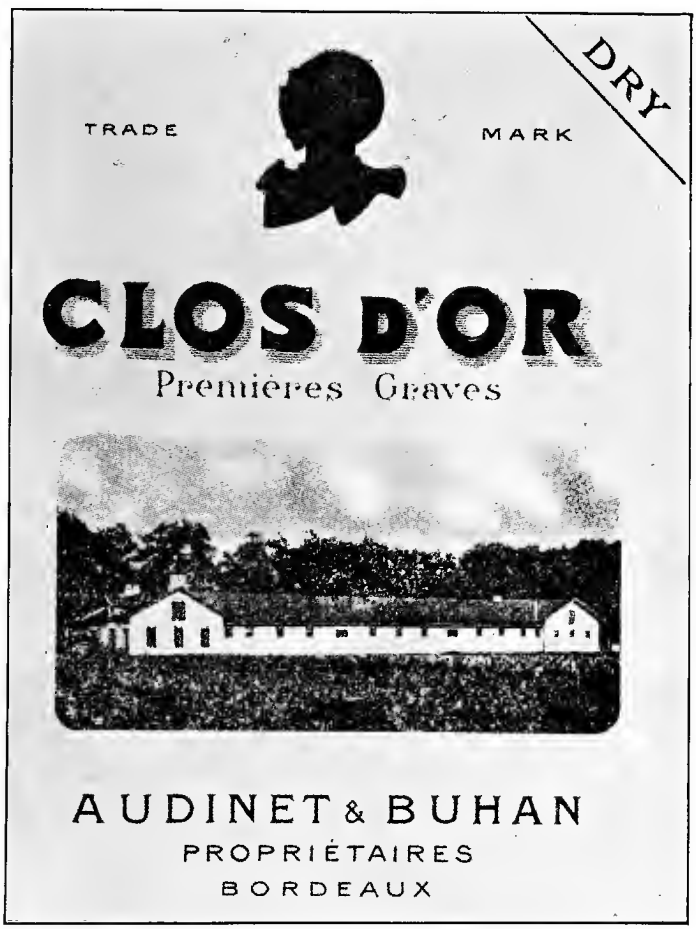
LXVII.—CHATEAU DE MOULERENS.

GRADIGNAN, GRAVES.

The Château de Moulerens is situated in that district of the Graves of Bordeaux which enjoyed a well-merited reputation long before its neighbours, the Wines of the Médoc, were



surrounded by the halo—the viticultural glory—that envelopes them to-day. The Commune of Gradignan, to which it belongs, is bounded by the two communes that, in point of fact, possess the most noted *crûs* of the district, namely, Pessac to the North, with Châteaux Haut Brion, Pape Clement, and La



Mission; and Léognan, to the South, with Château Haut-Bailly.

The estate of Moulerens itself is situated exactly on the confines of the two communes of Gradignan and Pessac. It comprises about 50 hectares (or 125 acres), of which nearly a half are planted with vines. It has belonged to the Buhan family

for more than 50 years, and the efforts of its proprietors have consistently tended, ever since they acquired the property, to make this vineyard a model one, as much by the care given to the culture of the grapes as by that also bestowed upon the actual wine making. The dwelling house, which dates back to the second half of the 18th century, is surrounded by a warren, where fine oaks alternate with pines and plane trees, and the interior of the house shows a succession of roomy apartments, of which the greater part are ornamented by the woodwork and wainscoating of the period, producing a very happy and harmonious effect. For a long time it formed the property of the Cabannes family, and according to local history the celebrated Madame Tallien lived there when a girl. The present proprietor is Monsieur Eugene Buhan, President of the Fédération des Vins de Bordeaux, and also Sénateur de la Gironde. The vineyard was one of the first to be reconstituted in the Gironde, such reconstitution following, of course, the attacks of the phylloxera, and its vine-stocks (some of which are already more than 40 years old) are cultivated under the most favourable conditions for ensuring the good quality of the Wines made. Production, in keeping with the improvements effected on the estate, has advanced from 25 tonneaux annually about the year 1880, to 30 to 35 tonneaux in our own times. The Château de Moulerens Wines, according to expert opinion, approach more closely those of Château Haut Brion and Château Pape Clement, of which they are near neighbours, as previously indicated, rather than those of Léognan. Technically described as *fins* and *très nerveux*, they develop in bottle in quite remarkable fashion, and their keeping power is known to be extraordinary. Château bottling is carried out on the estate, and many in the trade will be interested to learn that for more than 30 years the Moulerens Wines have been the monopoly of Messrs. Audinet and Buhan.

In this connection we may appropriately mention the vineyard of Clos d'Or. This property was constituted by Monsieur Eugene Buhan about 20 years ago, in one of the best parts of the Commune of Gradignan. It is planted entirely with choice vine-stocks, and produces a dry wine—*racé* and *bouqueté*—which can be considered as among the best of its kind. As in the case of the Château de Moulerens, the Wines of the Clos d'Or form the monopoly of Messrs. Audinet and Buhan.

LXVIII.—CHATEAU DE LAURENZANE.

PREMIER CRU GRAVES, GRADIGNAN.

The Château de Laurenzane dates back to 1752, and 40 years ago belonged to Monsieur G. Rodrigues-Henriques, the present owner being Madame Veuve Gaston Rodrigues-Henriques (*née* Dubreuil). The Château itself was reconstructed to a very great extent in 1861, and is in the Louis XIII. style. It is surrounded by an extremely pleasant park and is altogether a very delightful property. The vineyard is well appointed, the wines made there being particularly well noted for body, bouquet and general good keeping qualities. Production, which was formerly something like 40 tonneaux annually, is now computed at about 100 tonneaux, but this average is expected to be much improved upon before long. A good proportion of the wines made eventually find their way to England.

In dealing with the Laurenzane estate mention must be made of the white wine made at the special *vignoble blanc*, which is called Crû du Cygne, and with which the proprietors have had great success.

Awards gained by the Château Laurenzane wines have included: bronze medal, Paris 1879; silver medal, Bordeaux, 1882; gold medal, Hanoi, 1902; grand prix, St. Louis, 1904; whilst they were hors concours (membre du jury), Bordeaux, 1907, and London, 1908. At one time or other the following well-known houses have been purchasers: Messrs. J. Calvet and Cie., Dubos, Paul Dubois and Cie., Eschenauer and Cie., Eyber, Griffueille and Cie., Lassalle, and Madame Veuve Poirier.

LXIX.—CHATEAU HAUT BAILLY.

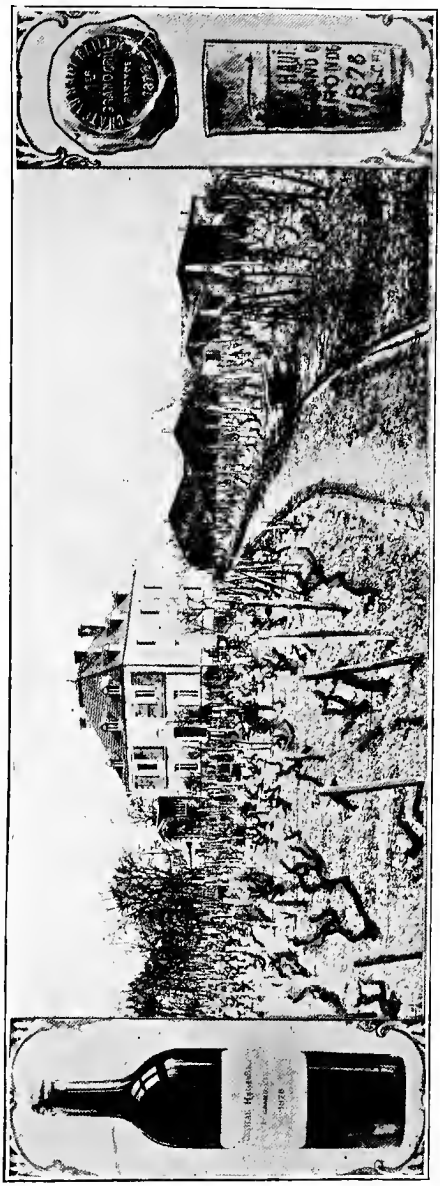
PREMIER GRAND CRU, GRAVES, LEOGNAN.

The Château Haut Bailly (which, under the name Bailly, originally belonged to a Monsieur Ricard), is one of the best-known wines among the Red Graves. It was purchased in 1872 by Monsieur Bellot des Minières, but now forms the property of Monsieur Frantz Malvezin, the well-known wine expert, of Cauderan, who recently purchased it for a large sum.

It is well situated on the top of one of the best slopes of the left bank of the Garonne, the vineyard being noted for its splendid upkeep, due to the unremitting care and labours of Monsieur Bellot des Minières, a remarkable man, who, in his time, effected many improvements of the original estate, and even came to be known as "King of the Vinegrowers."

Monsieur Malvezin firmly believes in growing and cultivating the original old French vines, which have made the reputation of the French *grand vins*, and to this laudable end he has created at Château Haut Bailly a sort of conservatory of the old French vine stocks, and in the treatment of the vines he wishes to keep to the methods outlined by his renowned predecessor, Monsieur Bellot des Minières, who confided to him the recipe for the manufacture of his *ammoniure of copper*, into which, by the way, only an infinitesimal amount of copper enters. Further, as regards the wine when it is made, having been able to convince the keeper of the Haut Bailly Wines that *pasteurisation* of the Wines "en primeur" was an absolute assurance against their degenerating in any way, he has, of course, decided to continue with this process. Monsieur Malvezin also believes he will easily succeed, by rational œnoculture, every year, in getting the Haut Bailly Wines up to

13 degrees of alcohol, and to obtain the maximum quality without adding anything whatsoever to the Wine. Whilst



four years usually elapse before the Wines are put into bottles and four years more are considered necessary to ensure the

development of all the qualities, Monsieur Malvezin is anxious to prove what he has experimented with many other *crus*, namely, that by his pasteur-oxy-frigorie treatment, the *grands crus* can be put into bottle much earlier. The 1918 vintage of Château Haut Bailly was thus bottled eight months after being made, instead of four years. Monsieur Malvezin has spent a considerable sum of money in carrying out his experiments and, besides, has put a certain number of bottles of his wines at the service of *propriétaires* and merchants as a means of testing the results, the importance of which will be fully recognised by all interested in the trade. Production, when Monsieur Bellot des Minières acquired the property, was considered to be only 20 tonneaux annually, but the estate is now capable of an average of 25 tonneaux or more. As an instance of the high estimation in which the Haut Bailly wines are held it may be mentioned that in 1878, 3,200 fcs. were paid per tonneaux; in 1881, 3,400; 1884, 4,000; 1885, 5,000; 1893, 1,800; 1899, 2,000; and 1904-1906, 2,000. Messrs. L. Rosenheim and Fils bought the whole growth of the vintages 1897, 1905 and 1906, whilst the vintages 1907 to 1916 were the monopoly of Messrs. A. Guilhou Frère aîné. The 1918 vintage, referred to above, was put on sale at 10 fcs. per bottle, delivery commencing in September-October, 1919.

LXX.—CHATEAU OLIVIER.

PREMIER CRU GRAVES, LEOGNAN.

The Château Olivier is not only one of the most ancient properties connected with wine, but also one of the most remarkable and interesting estates in the whole of the Gironde.

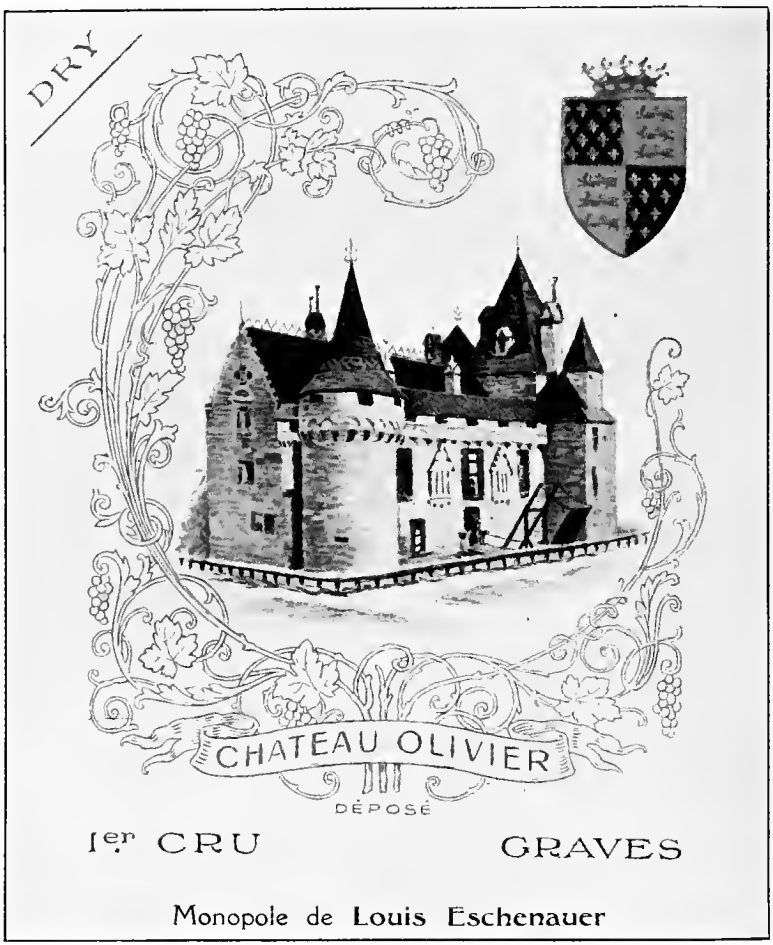
It was built in 1350, and served as a hunting rendezvous for the Black Prince. This is the spot where the Prince, who was entrusted with the command of the province of Guyenne

by his royal father Edward III., hunted, in company with English knights, the then fine old forests of Gradignan, Talence, Léognan and Cestas providing good sport.

The property belongs to M. Michel Wachter. Both red and white wines are made, their excellent quality having gained

for them gold medals at Paris, 1889, 1900; Bordeaux, 1895 and 1907; St. Louis, 1904; and Liège, 1905.

Production was 85 tonneaux 50 years ago, but the estate now produces an average of 100 tonneaux annually. The



white Wines have been the monopoly of M. Louis Eschenauer since 1906, as also have been the clarets since 1914.

" Ch. Olivier Dry " is a well-known label all over the world, and fetches a high price as a dry and elegant white Wine.

LXXI.—CHATEAU DU BOUSCAUT.

PREMIER CRU GRAVES, CADAUJAC.

The Château Du Bouscaut, situated at Cadaujac, consists of some 50 hectares (125 acres), out of which 35 hectares of continuous extent are devoted to the grape. As seen from the Château, the view, owing to the configuration of the ground, gives only a faint idea of this magnificent stretch of vines. The vineyard is founded on excellent soil, which produces fine red and white wines, classed among the best of the Graves. The proprietor is M. W. P. Chabanneau, who, looking after the vineyards in the best possible manner, has raised the production to 125 tonneaux of red and 50 tonneaux of white Wine. In 1887, when a greater demand for French White wines was springing up on the English market, the Château du Bouscaut wines were among those offered by leading houses as "well-known white wines from the Red Graves District."

Purchasers during the last 20 years have included many important houses, among them being: Messrs. Adet, Seward and Cie., Barton and Guestier, De Bourran Frères and Cie.,

Pierre Chabanneau and Cie., Chantecaille and Cie., Cruse and Fils Frères, A. J. Dubos Frères and Cie., Eschenauer and Cie., Flouch Frères, C. Gaden and Klipsch, A. Guilhou Frère aîné, Journu Frères Kappelhoff and Cie., A. Lalande and Cie., A. de Luze and Fils, Marcelin Marceau, Mestrezat and Cie., Ch. de Rancourt and Fils, J. H. Wustenberg and Teyssonnière.

Section

VIII.

SELECTED
ST. EMILIONS.

ST. EMILION.

The arrondissement of Libourne has three vineyard districts of recognised excellent quality—St. Emilion, Pomerol, and Fronsac. The river Dordogne strikes the Département of the Gironde at its most easterly point and then flows in a N.W. direction to Bourg. Here it joins the river Garonne, these streams, together, then forming the river Gironde. The valley of the river Dordogne is hilly, and extremely picturesque. The best known of the three towns mentioned is, of course, St. Emilion. It is one of the most interesting and quaint old cities in France, perched on the crest of a steep hill. Its vineyards begin within its ancient fortifications, and cover the hill upon which it stands, as well as the surrounding hills, down almost to the banks of the river Dordogne. This important part of the Wine world is named after a Breton hermit, "Emilion," who lived in the seventh and eighth centuries. After his death, his hermitage became a place of pilgrimage, as happened with so many others, monasteries and convents being built on the scene of the Saint's labours, and the Wines of the neighbourhood have borne his name for centuries. St. Emilion is situated in the centre of a district called the *Libournais*, of which Libourne is the principal town. Towards the N.W. the Libournais is marked off by the River Isle. On the other side of this river is the district called *Fronsadais*, of which the principal town is Fronsac, upon the banks of the Dordogne. To the N.E. of the Fronsadais is the *Blayais*, which has the town of Blaye, on the banks of the Gironde, for its centre. The Blayais, therefore, lies opposite the Médoc, on the banks of the Gironde.

St. Emilion has been well named the "curious city," by reason of its hundreds of historical, architectural, and

legendary curiosities. Well-informed tourists, whether connected with the Wine trade or not, for this reason do not overlook the fact that St. Emilion goes back to the time, and farther, of the Knights Templars and of the English occupation. So recently as 1907, during the Bordeaux Exhibition of that year, the Congrès d'Archéologie visited this town, where vestiges of the dim past are met at every step, which recall the importance of a place ancient even when the Latin poet, Ausone, there voiced his muse. Indeed, the cultivation of the vine has been practised in the districts round Bordeaux ever since the most ancient times. Pliny the naturalist and Columella referred to the Wine of the Bituriges. An old writer says that "Amongst the numerous investigations to which the district of Bordeaux has been subjected at different times, it does not appear that 'amphorae' have ever been dug up; nevertheless, the existence of the vine in Aquitania is undeniable, Ausonius having positively mentioned it." In later historical times there are many references to be found to the St. Emilion Wines. They are mentioned in the *Ballade des Vins*, written in the 11th century, and they are praised in the *Batailles des Vins*, written in the 13th century. In England, too, most authentic records have been discovered which shew the esteem in which the St. Emilion Wines were held during the 13th Century.

Having viewed St. Emilion somewhat briefly in geographical and historical perspective it will be as well to recall, for our present technical purpose, that the vineyards of the Gironde are divided into six principal categories, namely:—

1. Médoc.
2. Graves.
3. Sauternes.
4. Entre-deux-Mers.
5. St. Emilion and Pomerol.
6. Côtes and Palus.

The St. Emilion Wines, like the Médoc and Sauternes Wines, are usually divided into classes.

Half-a-century ago or more, the vineyards of St. Emilion occupied an area of 1,041 hectares, but cultivation has been very much extended since this survey was taken, and from the Wine trade point of view four communes or parishes that

surround it also enjoy its fame. Fifteen other parishes, more or less distant, also produce Wines which are very similar to the true St. Emilion.

The species of vines grown are practically the same as in the Médoc and Graves districts, but the soil and sub-soil are quite different, and so are the elevation and aspect of the vineyards, most of which are planted on fairly steep hillsides. But the use of the name of St. Emilion is not restricted to the Wine made from such vineyards. It is also legitimately claimed by the growers whose vineyards are situated within the commune of St. Emilion, and the other communes in the neighbourhood formed a Wine-producing district known as "St. Emilionnais." There was a very large quantity of claret produced in the "St. Emilionnais," but the greater part was of quite ordinary quality and not fit for the English market. In all, there are some 1,500 tonneaux of fine red Wines made yearly from vineyards situated in the immediate neighbourhood of St. Emilion, mostly on the upper part of some rather steep hills, the soil of which is generally argilo-calcareous and ferruginous, upon a sub-soil of rock. In the same district, about 1,500 tonneaux of good red Wines are also made annually from hillside vineyards the aspect or soil of which are not quite so favourable, so that their produce does not attain the same degree of excellence. At the foot of the hills of St. Emilion, and nearer to the River Dordogne, the soil is of a distinctly gravelly nature, and the type of Wine made there, although known as St. Emilion, is lighter and quite different in style from that made higher up the hills. The total average production of these Graves of St. Emilion Wines is about 1,100 tonneaux of red Wines, half of which are Wines of very fine quality.

The commune of St. Christophe des Bardes is situated to the east of St. Emilion, and its vineyards are planted on steep hills very similar to those of St. Emilion, producing good red Wines which rank as St. Emilion Wines. The total average yearly production of this commune is about 100 tonneaux of the best Wines, 800 tonneaux of the next best, and 300 tonneaux of the commoner sort.

The commune of St. Laurent des Combes is immediately to the south of St. Christophe des Bardes and a mile and a half east of St. Emilion. The soil is of the same nature as

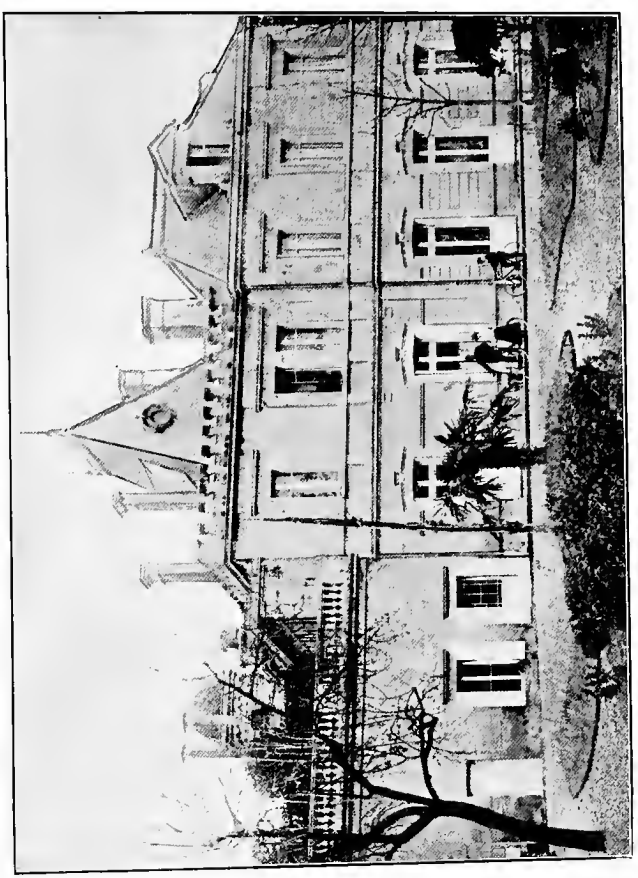
in the adjoining commune of St. Emilion, and the Wines it produces are sold as St. Emilion Wines. The average yield of this commune is only 50 tonneaux per annum of the finest red Wines, 130 tonneaux of good, 250 tonneaux of fair, and 150 tonneaux of indifferent red Wines. The small commune of St. Hippolyte, which also adjoins those of St. Emilion, St. Christophe and St. Laurent, produces about 500 tonneaux of good red Wines per annum, which rank with the second growths of St. Emilion. A little further east the more important commune of St. Etienne de Lisse is the last we have to deal with, the Wines of which are sold as St. Emilion Wines proper. The hills, soils, aspects, and Wines are similar to those of St. Emilion. The average yield of this commune is about 1,250 tonneaux of fine red Wines and 400 tonneaux of commoner Wines.

St. Emilion and Pomerol produce clarets of a distinctive type. They are quite different from the Wines of the Médoc and Graves districts, and they are also entirely different from the Wines of Burgundy, to which they are sometimes mistakenly compared. They are the highest expression of the "vins de côtes." They have body, beautiful colour, and agreeable bouquet. The best Wines of St. Emilion are of a rich, dark-red colour. The bouquet is distinctly their own, and they have a very slight and peculiarly attractive *amertume*, which is also one of their characteristics. After being bottled for six months their delicacy improves considerably. They reach perfection between 10 and 20 years of age. It is said that it is one of the privileges of the "bon vin de St. Emilion" to untie the tongue and loosen speech. All St. Emilion banquets have an expansive character, which expresses itself in numerous toasts, always warm and well-coloured, like the Wine itself, to which is often given, though perhaps erroneously, the surname of "Burgundy of the Gironde." At St. Emilion *le vin parle et fait parler*!

LXXII.—CHATEAU AUSONE.

PREMIER GRAND CRU CLASSE, ST. EMILION.

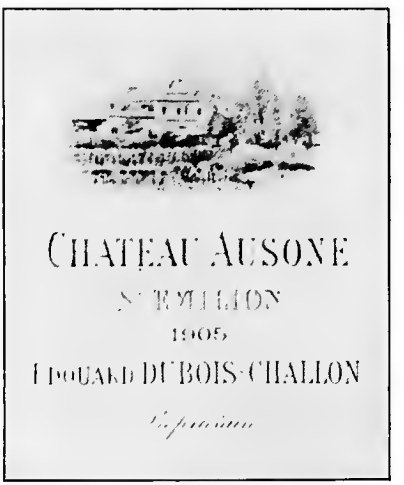
The Château Ausone, which heads the list of the Premier Crûs, and is the finest growth in all St. Emilion, is situated at the very doors, so to speak, of this famous commune, the



CHATEAU AUSONE.

vineyard being, in fact, on the west of the hill upon which St. Emilion itself is built. The Château is only a few steps from the Chapelle Madelaine, also belonging to the estate, and is believed to be built on the site of the magnificent Roman villa or country house of the poet Ausonius at Lucaniacum (St. Emilion): hence the name. Facing the south, as it does, the vineyard is splendidly situated. It is furthermore surrounded by a belt of rocks and the remains of an old quarry,

The ancient French vinestocks—over a century old—have been well preserved by former proprietors, and such remarkable preservation can well be regarded as a fine, as it is also a rare, accomplishment. Nearly half-a-century ago the property was owned by a Monsieur Cantenat. In 1881 it



belonged to Madame Veuve Lafargue who gained a gold medal for it in 1889, afterwards passing into the possession of Madame Challon—who did a great deal towards conserving the fine old vinestocks—but the vineyard and mansion are now the property of her nephew and heir, Monsieur Edouard Dubois-Challon.

Production in 1872 was about ten to twelve tonneaux, and the annual output has remained relatively stable at these figures ever since.

Owing to the nature of the soil in this privileged spot and the great care devoted to it, the vineyard produces a

magnificent wine, embodying the features and qualities of the greatest crûs. These have gained for it the highest awards at the various exhibitions where shown, and it has long been considered as the very best Wine produced in its particular region. Its association with the ancient Latin poet already referred to shows that the vineyard flourished even in Roman-Gallic times, and it is recorded that Ausonius mentions with pride that its Wines graced the table of even Cæsar himself!

In our time the Wine is famous the world over, and it is in great favour with the trade. Purchasers of it, among the Bordeaux merchants, during the last 15 to 20 years have included:—

Ch. Beylot and Cie., Libourne
Danglade and Fils, Libourne
Delaage and Cie., Libourne
E. Despujols and Picq, Libourne
Paul Dubois and Cie., Bordeaux
Eschenauer and Cie., Bordeaux
Schröder and De Constans, Bordeaux
Latrille and Ginestet
Hye de Crom, Bordeaux
Ivan Kappelhoff, Bordeaux
C. Legendre and Cie., Libourne

and others. The Trade has always been willing to pay a premium for it over the average prices obtaining for other Wines of the surrounding district. In pre-war times the vintage (new Wine) was generally sold at prices that varied from 2,000 to 3,600 francs per tonneau, as shown by the years given in the following table:—

	fcs.		fcs.
1887	3,600	1893	2,000
1888	2,600	1894	2,000
1889	2,600	1895	3,000
1890	3,200	1906	3,000
1891	2,200	1909	3,250
1892	2,000	1910	3,000

whilst just before the outbreak of war Château bottlings of Château Ausone, recent vintages, commanded the following high prices on the Bordeaux market:—

	fcs. per bottle		fcs. per bottle
1911	10	1905	6
1910	3	1904	6
1909	5	1903	6
1908	4.50	1900	20
1907	7	1899	16
1906	8	1879	6

The Wine is kept until mature in the fine rock vaults of the Château and is bottled and delivered from there to the buyers.

LXXIII.—CHATEAU BELAIR.

PREMIER GRAND CRU CLASSE, ST. EMILION

It has already been remarked that many of the Châteaux in the Médoc district are of very ancient origin. Similarly the Château Belair, St. Emilion—which must not be confused with several properties bearing similar names and situated in different districts—dates back to the earliest historical times. Like Château Ausone, it is reputed to have been the property of Ausonius, but between the era of the celebrated Latin poet and the period of more reliable data there is a great hiatus, and patient investigators of the history of the famous Wine châteaux, headed by Monsieur Edouard Feret, show that authentic information as to the history of Château Belair is not to be found till the 14th century.

At the time the English possessed portions of this part of France it was held by one who owned considerable property in this region—Robert Knolles—Grand Seneschal and Governor of Guyenne. Robert Knolles was a valiant captain and one of the challengers in the famous combat of The Thirty. He also took part in the battles of Auray and Navarette, had the signal honour of receiving the sword of no less redoubtable an opponent than Bertrand du Guesclin, and, according to tradition, this great hero was his prisoner, on parole, for some time, at Libourne.

The descendants of the celebrated Knolles did not leave the country when Guyenne was ultimately retaken by Charles VII. Their family name then became gallicized—Canolle—the more easily perhaps, as up to the time of Shakespeare the *k* was undoubtedly sounded in all such words

as *knot*, *knave*, *Knolles*. This accounts for the fact that the Wines produced on the property were known for some time as "Crû de Canolle." The Belair estate was held by the Canolles till the time of the great Revolution. It then, for a short period, became national property like many other noble estates, but was eventually restored to its original owners. After the marriage of the sister of the Marquis Robert de Canolles with Baron de Seissan de Marignan, Château Belair became the property of the latter, and now belongs to his daughters, Madame de Guiringaud, the Marquise de Galard-Terraube and Countess Paul de Montbel.

Château Belair practically shares the honour of heading the famous St. Emilion Wines with Château Ausone. The estate now consists of 13 hectares, the vineyard being splendidly situated and facing to the south and east. The

average annual production is reckoned at about 15 tonneaux. As is almost certain to be the case with a Château of such ancient beginnings, the Wine has long since been renowned the world over, and has been awarded high honours at practically all exhibitions where shown. These honours include gold medals at Bordeaux 1867, 1895, and 1907; Paris, 1867, 1878, 1889, 1900; St. Louis, 1904; and Liège, 1906. The monopoly of the Belair Wines some time ago was acquired for a period of years by Messrs. L. Rosenheim and Fils, of Bordeaux and London. The reduced facsimile of the label reproduced above is that used for the Belair Wines when Château bottled.

LXXIV.—CHATEAU MAGDELAINE.

PREMIER GRAND CRU CLASSE, ST. EMILION.

The Château Magdelaine—a near neighbour of the famous Châteaux Ausone and Belair—affords yet another example

CHATEAU MAGDELAINE.

of the grand old French estates so often found in the Wine districts, and dates back at least two centuries. As has been well said, " The vines of the Château Magdelaine form a fitting crown to the plateau which dominates the immense extent of the valley of the Dordogne." Curiously enough, the vineyard of Château Magdelaine, admirably situated, is yet surrounded by powerful walls and resembles a fortress—the walls forming a gigantic support, the work of the late Monsieur Jean Chatonnet, who made it a point of pride to keep the family estate in its due rank in every respect, it having belonged to them for many generations. The present proprietor is Monsieur G. Jullien, notary of St. Emilion, and son-in-law of Monsieur Jean Chatonnet. Needless to remark, Monsieur Jullien is also maintaining the family traditions and the renown of its ancient and valuable estate.

The vineyard is planted with choice French vines, jealously preserved and excellently cultivated. The Wine has good body, is soft, and with exquisite bouquet. According to a celebrated authority, Monsieur V. Rendu, it is the " Highest expression of the Côtes Wines." Its merits have been recognised in all the leading works and treatises on the St. Emilion Wines. Its keeping qualities and development are perfect, and it is on record that at the banquet given on September

22nd, 1907, by the Syndicat Agricole of St. Emilion to the International Press Congress some 1840 Château Magdelaine —gift of Monsieur Jullien—which figured on the menu, excited much admiration among the diners, the magnificent old Wine evidencing the unique keeping qualities of the St. Emilions.

The average annual production is 20 tonneaux, and we may mention that the 1906 vintage was sold for 1,600 francs per tonneau.

The list of buyers of the Château Magdelaine Wines is a long one, and, since very early times, as may be easily conjectured, the best Bordeaux houses, as well as leading houses in England, Belgium, the United States, etc., have frequently purchased them.

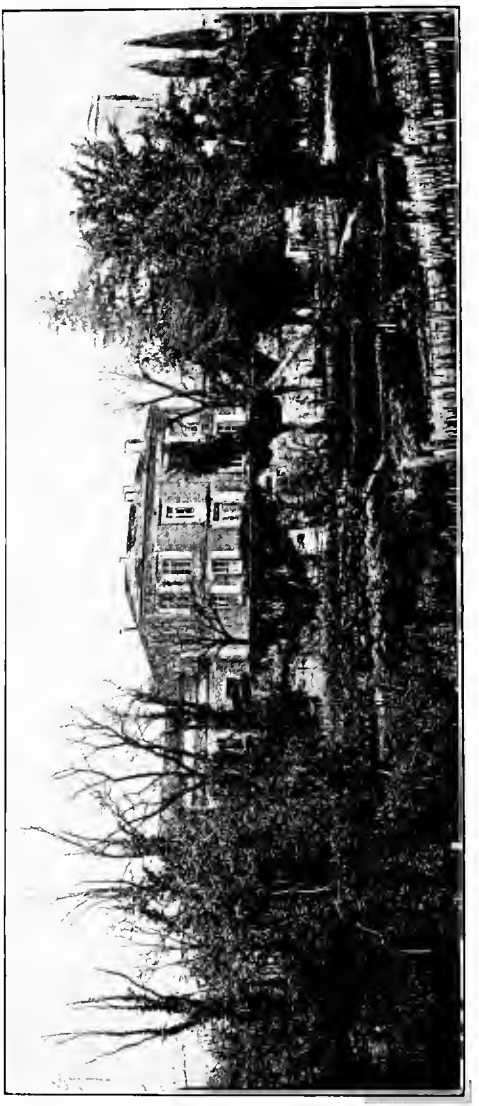
A reduced facsimile of the label used for " Château Magdelaine " when bottled at the Château appears on p. 226.

Any notes on " Château Magdelaine " would be incomplete without a reference to the Château du Jardin Villemaurine. This is situated at about 20 metres from the ruins of the former Cardinal's palace, and also belongs to Monsieur Jullien. A very generous Wine is made there, of beautiful colour, with much *finesse* and bouquet.

LXXV.—CHATEAU BEAUSEJOUR.

PREMIER GRAND CRU CLASSE, ST. EMILION.

The Château Beauséjour, Ier Grand Crû St. Emilion, must not be confused with other Châteaux of like name. This



CHATEAU BEAUSEJOUR.

premier growth of St. Emilion has long enjoyed a well-earned reputation, and is esteemed by Claret connoisseurs all the world over.

The estate formerly belonged to the noble house of Carles de Figéac, but was sold, in 1823, by Monsieur Armand Carles-Trajet to a Monsieur Troquart, who, after having enlarged the property by adding to it that of the contiguous estate named " St. Martin," transmitted it, in turn, in 1847, to Monsieur Ducarpe, junior. The present proprietors—relations of the afore-mentioned Monsieur Ducarpe—are Monsieur Léopold Ducarpe and Monsieur le Docteur Duffau-Lagarrosse: hence the Wines from the former estate are frequently referred to as " Château Beauséjour-*Ducarpe*, St. Emilion."

The vineyards occupy a splendid position on the right bank of the river Dordogne, being situated practically in the centre of the vineyards of the " Grands Crûs de St. Emilion." They comprise no fewer than 17 hectares of vines, in capital soil, the vines consisting of the very best stocks—some being the original vine-stocks, wonderfully preserved. The proprietors of Château Beauséjour have always been most anxious about the Wines made on the property, not only as regards quantity, but as to quality. Production about the year 1872 was 20 to 25 tonneaux. In 1881 it had risen to 36 tonneaux, falling to about 27 tonneaux for a short period, and then rising a few years afterwards to 36 tonneaux. It is now given by the latest authorities at about 40 tonneaux per annum for the two properties.

The Château Beauséjour Wines have always been eagerly in demand by the trade, on account of the softness, finish, and beautiful colour. Their qualities have gained for them numerous awards, including gold medals at the Paris Exhibitions of 1867, 1878, 1889 and 1900; Le Havre, 1868; and Bordeaux 1896. Diplômes d'honneur were also secured by these Wines at the St. Louis Exhibition in 1904, Liège 1905, and Bordeaux 1907.

Buyers of the Beauséjour Wines during recent years have comprised:—1890, Flouch Frères; 1891, L. Rosenheim and Fils; 1893, Schröder and Schyler and Cie.; 1895, de Bourran Frères and Cie. (Ducarpe); 1895, Payraud and Cie. (Duffau);

1898, Eschenauer and Cie. (Ducarpe); 1898, Treyeran Frères and Cie. (Duffau); 1899, Chantecaille and Cie; 1900, de Bourran Frères and Cie. (Ducarpe); 1900, J. Calvet and Cie. (Duffau); 1904, L. Rosenheim and Fils (Ducarpe); 1904, de Bourran Frères and Cie. (Duffau); 1905, L. Rosenheim and Fils; 1907, Chaperon and Morange (Duffau); whilst those produced by Monsieur Léopold Ducarpe were bought for a period of years (from 1906 to 1911) by Messrs. Ch. de Rancourt and Fils, of Bordeaux.

LXXVI.—CHATEAU CANON LA GAFFELIERE.

PREMIER CRU ST. EMILION.

To travellers arriving at the railway station at St. Emilion undoubtedly one of the most striking objects claiming attention is the well-kept vineyard of Château Canon la Gaffelière.

Whilst, considered merely from the architectural point of view, the Château itself is not so imposing as some of the other famous St. Emilions, the Wines produced on the estate are nevertheless much appreciated and in great demand by the Bordeaux trade. At one time widely known as Canon Boitard, they are now familiarly referred to as " Canon St. Emilion," and must not be confused with other growths

styled " Canon." The Château is situated on a high elevation of splendid soil, near that of Château Belair, to the south-west of the ancient town of St. Emilion and behind the old church of St. Martin. For a long time it belonged to a Monsieur Hovyn de Tranchère, afterwards passing into the possession of the Count de Bonneval, who in turn sold it, about 1882, to Monsieur Domecq-Cazeaux. In 1889 the estate was held by Monsieur Felix Guignard, and subsequently by Dr. Peyraud, well-known for his works on Wine

and a successful Wine-grower, but it now forms the property of Madame H. Peyraud. The vineyard, having been attacked by the phylloxera, was exceedingly well re-constituted by Monsieur Guignard, and only the very choicest vine-stocks are grown. The Wines are fine, soft, mellow, and capable of being kept for long periods, and, of course, merit in every way the distinction of being classed as Ier Crû, although from the situation of a part of the vineyard a portion of the Wines rank only as Second Growth. Several important awards have been gained at exhibitions, including a gold medal and grand prix collectif at the Bordeaux Exhibition of 1907. Production in 1881, under the proprietorship of the Count de

Bonneval, was about 25 tonneaux to 30 tonneaux. In 1893 it rose to 35 tonneaux,. in 1898 it still further increased to 50 tonneaux, and the average production is now given as 60 tonneaux.

Appended will be found, in alphabetical order, the names of some of the important houses that have purchased the Wines of Canon La Gaffelière during the last 15 to 20 years:—Messrs. Beyerman, Ferdinand Boyffard, de Bourran, Brandenburg, J. Calvet, Chaperon and Morange, Delaage and Cie., Paul Dubois, A. Lalande, J. Laporte, de Luze, Richard and Muller, Thompson and Cie., Uzac Frères. Messrs. L. Rosenheim and Fils had the monopoly of the 1903 vintage.

LXXVII.—CHATEAU FONPLEGADE.

PREMIER CRU ST. EMILION.

The Château Fonplégade is one of the finest vineyards of St. Emilion, even as it is one of the most ancient. The estate is delightfully situated on the southern slope of the hills of St. Emilion. Originally of about 13 hectares in extent, it now comprises some 16 hectares, and is placed on a kind of mound half-way from the brow of the hill. It is

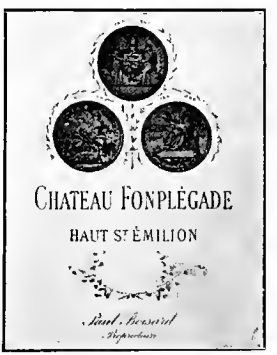
nevertheless perfectly sheltered from the winds from the north and west, and it is due to this fortunate circumstance that the grapes always ripen exceptionally early. The soil is silico-calcareous, and in certain places argilo-calcareous. As happened with so many other estates, the vineyard suffered greatly from phylloxera at the time of the last visitation, but has been thoroughly reconstituted with American vinestocks, grafted with Cabernet, Merlot, and Malbec. It now produces

Wines of which the maturity, softness, and finish, together with perfect brilliancy and bouquet, have always been extremely highly appreciated. This Wine formed part of the group to which the International Jury of the Universal Exhibition of 1867 awarded a gold medal.

Formerly the property of the Duc de Morny, the estate now belongs to Madame Paul Boisard, widow of one of the most distinguished viticulturists of St. Emilion. Its Wines received high awards at the Exhibitions of 1889, 1895, 1900, and 1905; and at the Bordeaux Exhibition of 1907 they obtained the diploma of honour.

The average annual production is from 30 to 40 tonneaux.

During the past twenty years the following firms have been amongst the buyers of the Wines from this celebrated



estate:—Messrs. Beylot and Cie., J. Calvet and Cie., Cavalier Frères and Cie., P. Chabanneau and Cie., P. Delaage and Cie., Despujol and Picq, Dircks and Fils, Th. Dubos and Fils Frères, Johnston and Fils, Ed. Kressmann and Cie., Lalande and Cie., Lanneluc-Sanson and Descorps, Fourcaud-Laussac, Munzer and Fils, Neveux de Galibert and Varon, Peros Mandis Labrunie and Cie., Richard and Muller, L. Rosenheim and Fils, L. Séverac, Schröder and Schyler and Cie. Messrs. L. Rosenheim and Fils had the monopoly of the 1899 vintage.

LXXVIII.—CHATEAU PAVIE.

PREMIER GRAND CRU SAINT EMILION.

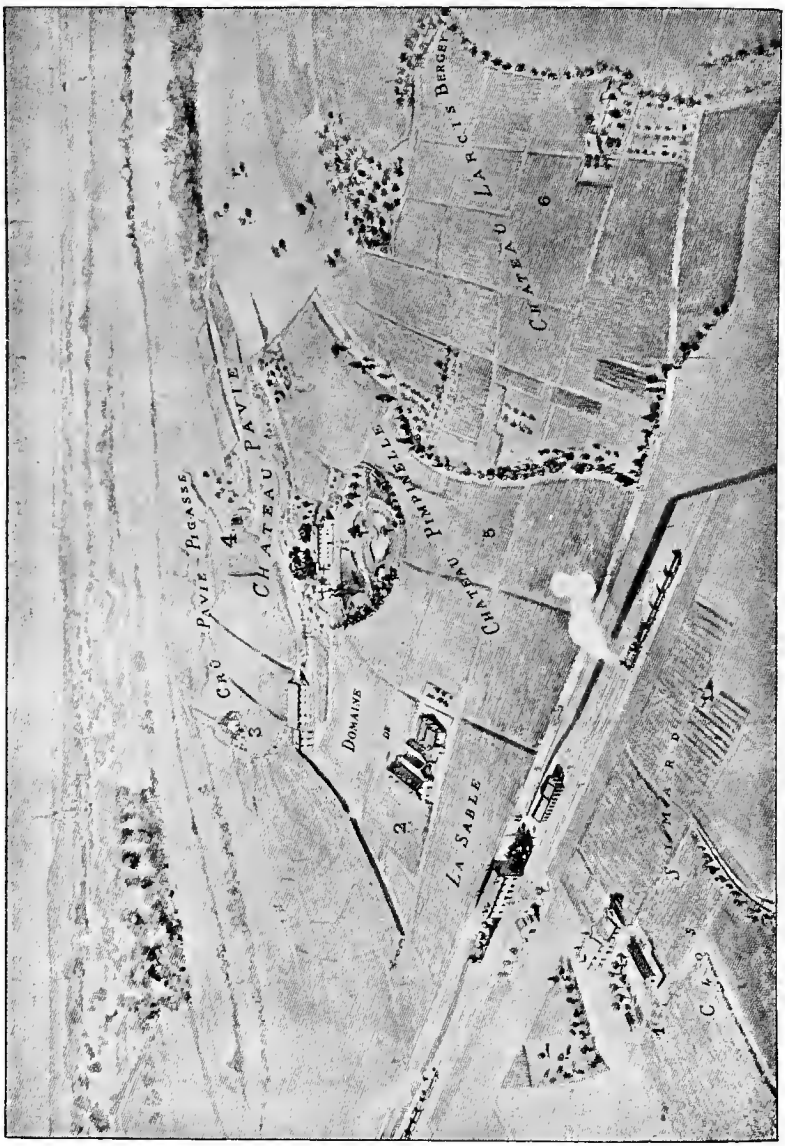
Château Pavie is one of the oldest and most renowned Premier Grand Crûs Saint Emilion. The vineyards are situated in the centre of the Pavie territory, of which they cover the

largest part. They are bathed by the sun from the south, and the Wines produced are of the highest quality, having always realised by development in bottle the most sanguine hopes

entertained with regard to the Grands Vins. The Pavie Wines, with their distinctive fullness, softness, and bouquet, are becoming more and more appreciated by connoisseurs.

For many years the Crû belonged to M. Ferdinand Bouffard, of Bordeaux, who constituted an estate of the best vineyards standing at the head of the first Crûs Saint Emilion.

The Société d'Agriculture de la Gironde rewarded M.



Bouffard's efforts by the following awards: 1888, Médaille de Vermeil for his defence against Phylloxera; 1896, Médaille d'Or for good cultivation and arrangement of his vineyards; 1908, Premier Grand Prix de Viticulture.

The annual production may be estimated at 150 to 200 tonneaux.

The excellence of the soil, and the selected vine stocks, combined with the most meticulous care used in the Wine making and bottling, have secured a high reputation for the Crû. The cellars, partly dug in the rock, will hold more than 3,000 hogsheads.

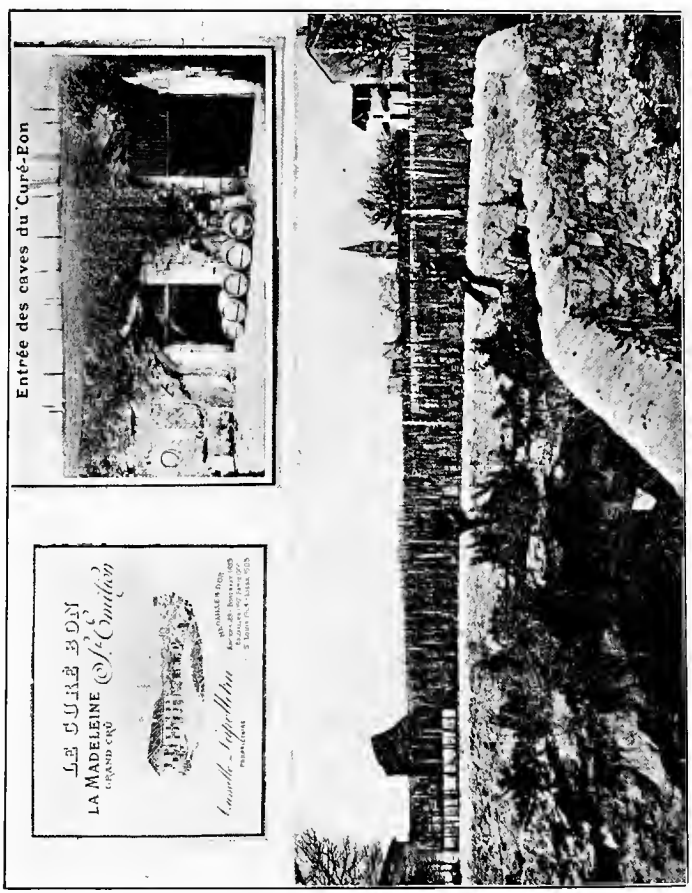
At the various Exhibitions where the Pavie Wines have been shown they have received the following awards.—Exposition Collective, 1867, gold medal; Paris, 1889, gold medal; Paris, 1900, gold medal; Bordeaux, 1895, gold medal; Bruxelles, 1897, gold medal; Liège, 1905, Diplôme d'Honneur; Tourcoing, 1906, Hors Concours; Bordeaux, 1907, Hors Concours.

Monsieur Albert Porte, the new proprietor, is determined to continue and extend the work of M. Bouffard. He will give all his attention and best care both to the cultivation and the Wine making, and introduce all possible improvements, with a view to producing a Wine that will justify more than ever the reputation of his Crû.

LXXIX.—LE CURE BON.

PREMIER CRU ST. EMILION.

In 1874 there lived at St. Emilion a worthy curé who, in every respect, well deserved the cognomen "Bon." His



reputation as a connoisseur of the Wines of his parish equalled the goodness which so well justified his patronymic. He was

a recognised expert in the management of vines, and devoted much care and solicitude to his vineyard, situated on the plateau de la Madeleine (between the famous Châteaux of Belair, Ausone, and Canon), which from documents still extant can be shown to have been in the possession of his family since the year 1615. On the worthy curé's death the property passed into the hands of Monsieur Camille Lapelletrie, grandnephew of the curé, to whom it was bequeathed by him. It now, with other properties to be specified later on, belongs to Monsieur Landé-Lapelletrie. During his ownership the property was well looked after by Monsieur Camille Lapelletrie, and it is interesting to note that some of the vine-stocks still date back to the time of the venerable curé. It was Monsieur Camille Lapelletrie who, in happy vein, bestowed the name of the " Curé-Bon-Madeleine " on the estate, thus distinguishing it from other properties bearing or incorporating the words " la Madeleine." The Wines of the Curé-Bon are regarded in the trade as of *grande finesse* and undoubted value. In 1907 the Wines obtained a grand prix collectif, together with an individual gold medal at the International Exhibition held at Bordeaux that year, whilst in 1905 a gold medal was secured at Liège. Gold medals were also secured at St. Louis 1904; Paris 1900; Brussels 1897; Bordeaux and Angers 1895. Later awards have been *grands prix* at Ghent 1913, Lyons 1915, and Casablanca 1916. Production on this portion of the Landé-Lapelletrie properties is now reckoned at 15 tonneaux annually. The other properties belonging to Monsieur Landé-Lapelletrie are: Madeleine-St. Bris, La Commanderie, and Clos Fortin, all situated at St. Emilion; La Claymore situated at Lussac-St. Emilionnais, and Franc Beauséjour, situated in the commune of Libourne.

The Madeleine-St. Bris is placed on a level part of rocky ground forming the west spur of the La Madeleine plateau. The vineyard still contains some old French vines planted in the rock. *St. Bris-Lapelletrie* was the first owner of the property, and his heirs, in remembrance, have incorporated his name in the title, as shown.

La Commanderie, St. Emilion, is the ordinary residence of the Landé-Lapelletrie family. It is an interesting old building, formerly used by the Templars. Its vast cellars, dug in the rock, serve admirably for the keeping and ageing of the Wines.

The Clos Fortin, St. Emilion, situated only a few hundred yards from the celebrated Domaine du Cheval-Blanc, was planted by the Curé Bon about 1850. The Wines produced there are light, and very delicate, and much appreciated.

The Domayne de la Claymore (of which notice the rendering "Domayne"), is another interesting property under the same ownership, producing both red and white wines. It is about ten hectares in extent, and was also established by the Curé Bon. It was destroyed in 1876 by the phylloxera, but afterwards fully reconstituted and now produces Wines which are in great demand. Under the English domination, with Robert de Knolles as grand seneschal and governor of Guyenne, violent battles took place in the neighbourhood, which only ceased when Guyenne was entirely reconquered by Charles XII. The strategical position of the "Domayne" (being the key of the roads leading to Périgord and the centre) often caused it to be the scene of these sanguinary combats, and the discovery of ancient armour and large Scotch swords or claymores led to it being termed "Domayne de la Claymore," which it has retained ever since.

The Franc-Beauséjour, situated at the very gates of Libourne, well merits its name. It dates from 1650, and is the winter residence of the Landé-Lapelletrie family. The Wines produced there resemble those from Pomerol.

LXXX.—CHATEAU BALEAU AND LES GRANDES MURAILLES.

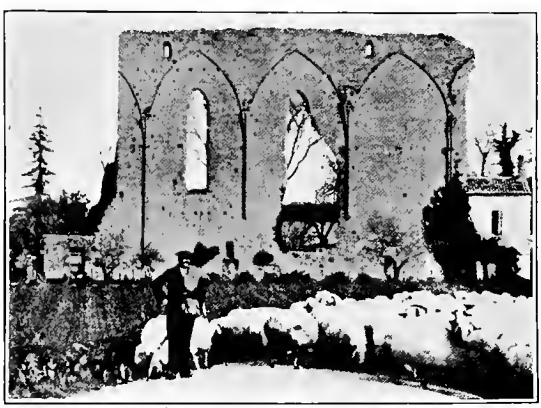
PREMIERS CRUS ST. EMILION.

The estate of Château Baleau is situated in the *côte-argilo-calcaire* which commences to the west of the chain of hills of St. Emilion, and it is well-known to the Trade. By great care, and by dint of exceptional sacrifices, the ancient French vines, some of them over a hundred years old, which constitute the vineyard, have been very fortunately preserved. Further, the proprietors, in order to maintain the old renown which Château Baleau deservedly enjoys among the Premier Crûs, take great care to make with the product of any vines not well situated, or (for instance), the youngest vines, a Second-Growth Wine which, nevertheless, is also much appreciated in its class.

Château Baleau itself is situated a few hundred yards from the road leading from St. Emilion to Libourne, and 1,200 yards from St. Emilion. There is a remarkable fig tree growing at the entrance to the wine cellars—a veritable botanical specimen of what a fig tree can be—which the *maitre de chai* is very proud of showing to visitors. Production is now

reckoned at from 50 tonneaux to 75 tonneaux annually, and the property, together with that of the Clos des Grandes Murailles, belongs to Messrs. J. Malen and Edmond Malen.

The Clos des Grandes Murailles formerly belonged to a Monsieur Coste-Costy, when it produced five or six tonneaux annually. It is so-called by reason of the ruined walls, still standing, of the ancient church of the Frères Prêcheurs in the thirteenth century; in fact, as soon as a visitor arrives by the Libourne road he seems to find the district literally studded with relics of a bygone time. "La Grande Muraille" (great wall) is there still, like a sumptuous preface to this "book of archæology," of which St. Emilion itself shows numerous magnificent pages. This colossal ruin is all that remains of a rich monastery which the Frères Prêcheurs had built outside



the *fosse* or ditch of the famous old town, but which they were afterwards obliged to abandon in order to establish themselves, in greater safety, in the interior of the town during the long and terrible wars which ravaged the country in the fourteenth century. At the foot of the Grande Muraille there is a *clos de vignes* producing a Wine of premier crû in the very place where flourished, five centuries ago, one of the richest monasteries of the South West. Fifty paces from this imposing ruin, to the left of the former main entrance, a part of the outer walls is seen to be elegantly worked or decorated, recalling the most beautiful Roman apses. Each bay is embellished with two windows in semi-circular style, divided by an elegant little monolith column, surmounted by a crest ornamented by festoons of inverted lanceolate leaves. Each window is flanked by a

semi-circular arcade. This mural front or façade—a delight to the eyes of all architectural experts—probably dates back to the twelfth century, but as the palace which was contiguous with it was inhabited and embellished by the *doyen* Gaillard de la Motte—who was afterwards made a Cardinal—it became known by the additional name of the "Cardinal's

palace." The vineyard which nestles in the shadow of such historic associations produces excellent Wines, and since 1902 they have formed the monopoly of the well-known house of Messrs. L. Rosenheim and Fils, Bordeaux.

The Wines from Château Baleau and the Clos des Grandes Murailles have between them obtained many distinctions at Exhibitions where shown, as follow:—gold medals, Paris 1867, 1889, 1900; St. Louis, 1904; Liège, 1905; diplôme d'honneur, Orléans, 1905.

Trade buyers of these celebrated Wines during the past 20 years have included Messrs. Barton and Guestier; Bermond Jne. and Fils ainé; Ch. Beylot and Cie.; J. Calvet and Cie.; Cavalier Frères and Cie.; Chantecaille and Cie.; Chaperon and Fils; Eschenauer; Gaden and Klipsch; Journu Frères and Cie.; O'Lanyer; de Luze and Fils; Lichtwitz; Morange; Sicard and Cie.; Péros-Mandis, Labrunie and Cie.; and as already mentioned, L. Rosenheim and Fils.

LXXXI.—CHATEAU VILLEMAURINE.

PREMIER CRU ST. EMILION.

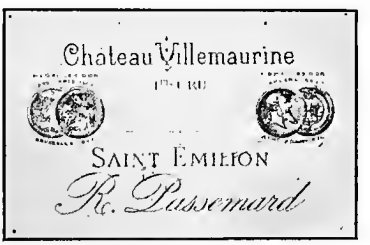
The Château Villemaurine (erstwhile "Ville-Morine") is situated on the eastern side of St. Emilion, in one of the best parts of this splendid commune. In 1872 it belonged to a

Monsieur Morange, but later was held by various owners, among them being Monsieur Troquard and Monsieur Pierre Jean, and later by Madame Mathilde Jean. It now belongs to Monsieur Raoul Passemard.

In 1893 this excellent growth was added by Monsieur Passemard to other property he had adjoining, known by the name of "Cordeliers-Villemaurine," which had been a long

time in his possession. The vineyard, which has been well reconstituted, surrounds the Château itself, and is composed in part of French vines of the very finest stocks, the *cabernet sauvignon*, *merlot* and *le bouchet* preponderating. It is planted on argilo-calcareous soil. Originally six hectares in extent, it has been enlarged by successive additions, and is situated above old stone quarries placed one over the other. The estate comprises some magnificent cellars cut in the solid rocks, which, of course, serve admirably for the storage and perfectionment of the old Wines.

The Château Villemaurine Wines, classed as they are among the best " Iers crus " of St. Emilion, have been shown at all the principal exhibitions, and notably at Paris, 1889, in the group of the Syndicate of St. Emilion, which obtained a *Grand Prix Collectif*. They have obtained besides, at the



same exhibition, an individual gold medal, as well as gold medals at the Antwerp Exhibition, 1894, Amsterdam Exhibition, 1896, Brussels Exhibition, 1897, etc. The Wines are distinguished by their body, *sève*, and more particularly by their *grande finesse*. At the International Exhibition at Bordeaux, 1895, Paris, 1900, and Liège, 1895, the Château Villemaurine was placed *hors concours*, as Monsieur Passemard formed one of the jury. The same remark, namely, that the Château Villemaurine Wines did not compete, applies to the Bordeaux Exhibition of 1907, where Monsieur Passemard was president of the second section of the Wine jury.

Production at Château Villemaurine in 1872 was reckoned to be about 24 tonneaux annually. A quarter of a century later the average had risen slightly to 25 tonneaux, and it is now stated to be 28 tonneaux, good years yielding as much as 35 tonneaux.

Celebrated houses that have purchased the Villemaurine Wines include Messrs. Adet, Seward and Cie., Barton and Guestier, de Bourran Frères and Cie., J. Calvet and Cie., Chaperon-Morange, Eschenauer and Cie., Gaden and Klipsch, A. Lalande and Cie., J. Laporte, A. de Luze and Fils, Paris and Damas, Sèze and Fils, Schröder and Schyler and Cie., Violett, Bird and Cie. Monsieur Marcelin Marceau had the monopoly of the vintages from 1907 to 1911.

The view shows the Château Villemaurine and the ruins of the former Cardinal's palace.

LXXXII.—CHATEAU BERLIQUET.

PREMIER CRU ST. EMILION.

The Château Berliquet formerly belonged to a Monsieur Pérés, who succeeded in keeping up the reputation of this growth and maintaining an output of Wine fully up to the quantity standard for vineyards of the size of this excellent property. It afterwards became the property of his widow, Madame Pérés, who held it till about 1895, when it passed into the possession of Count Morel-Pérés. The present proprietor is Commandant Vicomte de Carles, Chevalier de la Légion d'Honneur, and Croix de Guerre.

The estate terminates the plateau of La Madeleine at the south-west, with its neighbours the Château Magdelaine and Château Canon, and is thus situated in that part of the St. Emilion district where the finest Wines are produced. It comprises some ten hectares, or about 25 acres, and is planted mainly with splendid old French vines. These give the Wines made there a *finesse* and a bouquet which make them much sought after by the Trade.

In 1860 production at Château Berliquet was reckoned at an average of ten tonneaux annually. Twenty years later it had reached 15 tonneaux, but the vineyard now produces each year some 25 to 30 tonneaux.

As far back as 1830 we find Château Berliquet already classed as a First Growth of St. Emilion—that is, a quarter of a century before the famous classification of the Médoc Wines was drawn up. To have been classed as a First Growth in the early years of the last century is no mean achievement, considering the conditions then obtaining. For instance, an old writer on the Bordeaux Wines tells us that, in those days, sales were mostly effected through brokers, who knew the districts and all their varieties. They visited the cellars, tasted the Wines, and classified them. It was not uncommon for them to raise or reduce the rank of a certain growth according to the care bestowed upon the actual vine-growing and ultimate process of wine-making. The Château Berliquet has been a consistent First Growth St. Emilion since the earliest times, and is thus another instance of the wonderful skill and knowledge brought to bear by successive generations on the cultivation of the vine —vast detailed knowledge which is the amassed thought and experience of innumerable minds.

Château Berliquet Wines have been awarded gold medals at different exhibitions—Continental and American—notably at Bordeaux, Paris, Brussels, Antwerp, and St. Louis.

The proprietor, Commandant Vicomte de Carles, also owns the Château Matras, a second class growth of St. Emilion. The latter vineyard, about nine hectares, is next to and above Berliquet. The soil is sandy and rich in iron, which gives it finesse and bouquet. Its annual yield is from 30 to 35 tonneaux.

LXXXIII.—CHATEAU L'ARROSEE.

PREMIER CRU ST. EMILION.

The Château l'Arrosée is another of the famous St. Emilion Wines which has maintained its status over a considerable period, as it has long been classed as a First Growth of this celebrated district.

According to the earliest records the estate formed part of the property of the heirs of a Monsieur Magne. In 1893 it was in the possession of Monsieur Thirion-Montauban, but it now belongs to the Marquis and Marquise de Reverseaux de Rouvray.

The vineyard is situated on the great hill south of St. Emilion, and, being extremely well managed, produces a Wine which is in great demand by the Bordeaux trade. Production, relatively small in the early eighties (being about six to eight tonneaux annually), reached ten tonneaux in 1898, but is now

reckoned at from 20 to 25 tonneaux annually. The Château l'Arrosée Wines have gained several gold medals at different exhibitions where they have been shown.

Well-known houses in the trade who have purchased the Wines direct include the following:—Messrs. Ackerman-Laurance, St. Hilaire-St. Florent; Charles Beylot and Cie., Libourne; Chardot, Nancy; Chaperon-Morange, Libourne; Chaperon-Ducasse and Cie., Libourne; Eschenauer and Cie., Bordeaux; W. and A. Gilbey, London; Henri Gaden and Cie., Bordeaux; Hanappier and Cie., Bordeaux; Jouhanneau Frères, Libourne; Gaston Loubert, Paris; C. Legendre and Cie., Libourne; A. Lalande and Cie., Bordeaux; Nartigue and Bigourdan, Bordeaux; Felix Potin and Cie., Paris; Penicaut, Pelletier and Cie., Charenton (Seine).

In dealing with the Château l'Arrosée it would be doing an injustice to the reader if we failed here to include a few notes on the most interesting property of the Château de Michel Montaigne, also belonging to the Marquis and Marquise de Reverseaux, for it was at the Château de Michel-Montaigne that Michel-Eyquem de Montaigne, the illustrious author of the famous "Essays," was born and died. Of the ancient castle, only the towers and the middle portion now remain. It was in one of these towers that the celebrated philosopher—one of the founders of the French language—passed the greater part of his life. He there isolated himself, and his room can still be seen, together with his study, library, chapel, and promenade. On one of the chimney-pieces of the Château, at the entrance to the vestibule, can be found a souvenir of the progress of the King, Henry IV., which Montaigne has related in one of his writings. The King of Navarre came to it the day after the battle of Coutras, on the 24th October, 1587. The Château was acquired in 1860 by Monsieur Pierre Magne, minister of Napoleon III. It now belongs to his daughter, Madame la Marquise de Reverseaux de Rouvray, as already indicated. The Château is surrounded by property of more than 500 hectares, of which 60 hectares are well-cultivated vineyard, situated

on the low-lying hills forming the two "côtes" of the Lidoire, the little river which separates the departement of the Gironde from that of the Dordogne. This magnificent vineyard, on the best possible soil, producing annually 100 tonneaux of white Wine, and 250 tonneaux of red, is situated partly in the communes of Salles (Gironde) and partly in Saint-Michel (Dordogne), near Lamothe-Montravel, in the neighbourhood of Castillon, in the Gironde, a small village celebrated on account of the battle fought there in 1453, in which the English leader, Talbot, was killed. The Wines from Château Michel-Montaigne are classed among the best in the district, and are much appreciated by the Trade.

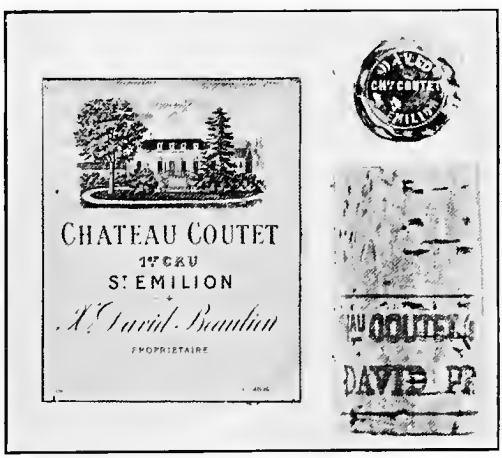
LXXXIV.—CHATEAU COUTET.

PREMIER CRU ST. EMILION.

By anyone at all conversant with the Bordeaux trade the Château Coutet, St. Emilion, will assuredly not be confused with the famous *White* Wine "Château Coutet, Barsac," and if the Château Coutet, St. Emilion, is not the oldest vineyard in the Gironde it easily ranks amongst the most ancient. Proof of this is found in the fact that the estate is mentioned in a document drawn up by Maitre Digoran, notary and *tabellion royal*, dated as long ago as 2nd January, 1537.

The Château itself is universally acknowledged to be one of the most agreeable residences in the St. Emilionnais. It is situated in a splendid position on one of the St. Emilion hills, close to the ancient church, and overlooks the picturesque valley of the river Dordogne.

The property belonged to the Voisin family up to 28th November, 1632, afterwards passing into the possession of Monsieur Augureau, a former mayor of Libourne. Finally, according to a deed executed by Maitre Lavalette, notary at St. Emilion, in September, 1784, it became the property of the family of David de Beaulieu, who have retained it ever since, Monsieur Xavier David Beaulieu being the present proprietor. *En passant*, we may mention that this gentleman also owns the Crû Cadet, an attractive vineyard situated in the commune of St. Genès. In size the Château Coutet estate is about 17 hectares (42 acres). The vineyard is planted partly upon the top and partly on the south-western slope of the hill. Only the very



choicest vines are grown, which, coupled with the favourable site of the vineyard and the care bestowed upon its management, produce a soft Wine, remarkable alike for its unique keeping qualities and bouquet.

Production about the year 1872 was some 25 hhds. annually. In 1893 the yearly total had reached 30 tonneaux, mounting rapidly a few years later to 40 tonneaux. The fine average of 40 to 50 tonneaux is now usually counted upon.

Buyers of the Château Coutet Wines have included the following firms:—Messrs. Chaperon and Morange (Libourne), A. de Luze and Fils, Eschenauer and Cie., J. Calvet and Cie., L. Rosenheim and Fils, Schröder and Schyler and Cie., L. Tampier, David-Beaulieu and Debrosse, Ch. de Rancourt and Fils, and Hanappier and Cie. (Bordeaux).

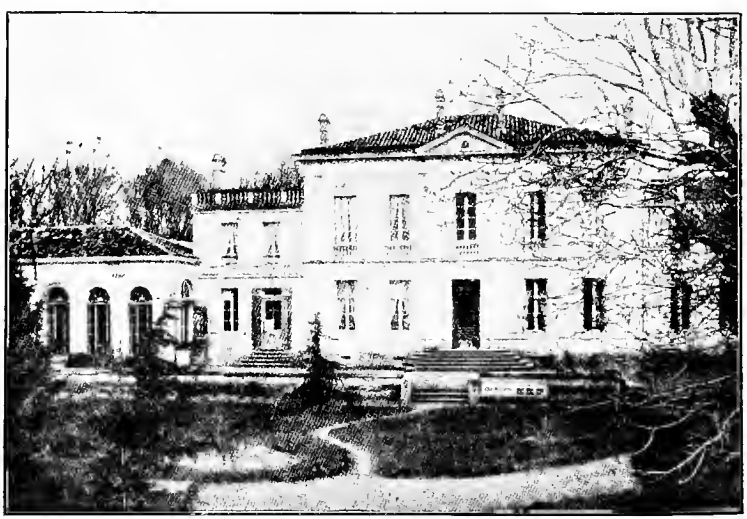
LXXXV.—CHATEAU LA CLUSIERE.

PREMIER CRU ST. EMILION.

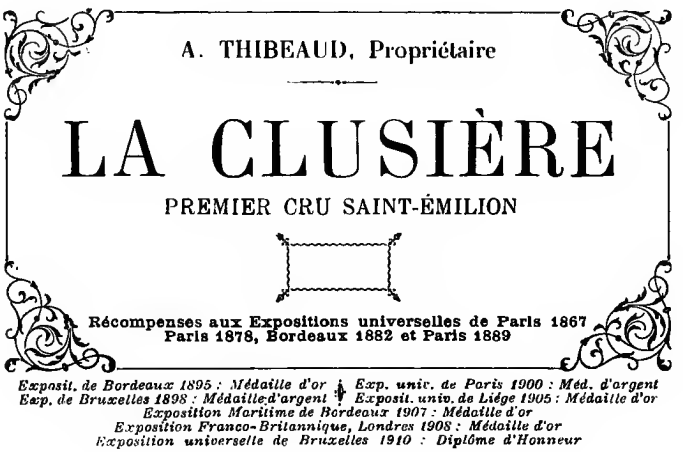
The Château La Clusière, which belongs to the heirs of Monsieur Amédée Thibeaud, is splendidly situated on the hills south of St. Emilion, and has for close neighbours such famous St. Emilions as Château Pavie, Château Pimpinelle, and Château Larcis, as shown by the plan on page 236.

The vineyard is very charming, being planted with the choicest vines, and cultivated on the most modern lines, with the very greatest care.

Constructed not long before the Franco-German War of 1870, the Château itself is a handsome structure, and is



delightfully situated at the foot of the St. Emilion hills, close to the railway which runs from Libourne to Bergerac. The Wine produced on the estate surrounding it is one of the most esteemed First Growth St. Emilions. The average quantity made is about ten to twelve tonneaux annually, being an increase of about 50 per cent. on the total produced about the time the present Château was built. Not less than nine medals



(bronze, silver, and gold), and a *diplome d'honneur* were awarded from 1882 to 1910 to Monsieur Thibeaud for the excellence of his wine.

A *mise en bouteilles au château* was made in 1914, and sold to Messrs. Grenouilleau, of St. Foy-la-Grande, Gironde.

The heirs of Monsieur Thibeaud also own the Crû de Château Gueyrot, a property classed as a Second Growth St. Emilion, which produces a very fine and most agreeable Wine, the average quantity made being 25 tonneaux.

LXXXVI.—CHATEAU PETIT FAURIE DE SOUTARD.

PREMIER CRU ST. EMILION.

The Château Petit Faurie de Soutard, which is contiguous to that of Château Soutard, is finely situated one kilometre to the N.E. of St. Emilion on the slope of a hill. Up to the year 1851 it formed part of the estate of Soutard, from which it was detached by reason of a division of the property. It thenceforward formed the property of Madame Turban, mother of Madame du Boscq. It was afterwards purchased by the present proprietor, Monsieur T. P. Corbière, in 1890, from Monsieur Lavau-Breton, who acquired it from Madame du Boscq.

Monsieur T. P. Corbière himself had a charming residence, built on one of the culminating points of his property, with magnificent cellars, wine press, etc., which are generally conceded to be models.

The entire vineyard has been thoroughly reconstituted with choice vine-stocks, grafted with the best Bordeaux plants, such as Merlot, Malbec, Cabernet, and the old Bouschet of St. Emilion. The view from Château Petit Faurie de Soutard is splendid, as it extends to a great distance over the rich landscape of vineyards on the northern hill of St. Emilion, and even on to Pomerol itself.

The favourable situation of the vineyard, the nature of the subsoil (calcareous on the summit of the hill and sablo-ferruginous on the slope), together with the choice selection of the

CHATEAU PETIT-FAURIE DE SOUTARD; CORK BRAND AND LABEL.

vines previously referred to, all go to produce a magnificent quality of Wine.

The Petit Faurie de Soutard Wines, which have gained distinguished awards, have a beautiful colour, keep well in bottle, and possess a fine bouquet which develops with age, and which are entirely characteristic of the *grand crûs* of St. Emilion.

A quarter of a century ago production was reckoned at a yearly total of 25 tonneaux, but the average is now computed at 50 to 60 tonneaux annually.

LXXXVII.—CHATEAU LA GAFFELIERE-NAUDES.

PREMIER CRU ST. EMILION.

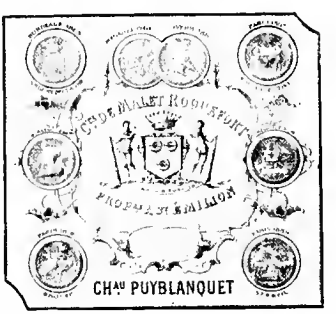
Not far from the St. Emilion railway station will be found some superb yoke-elm trees, which enclose an interesting old lodge and form a gigantic, but magnificent, green fence or wall around a very beautiful park and vineyard, the lodge being the Château La Gaffeliere. It forms the property of the heirs of Count de Malet Roquefort.

On the left of the road, leading to St. Emilion, opposite the Château are the *chais*, the Wine-press and the cooperage. The magnificent Naudes cliff rears itself behind these outbuildings, and it has been picturesquely described by a French writer, Monsieur Charles Lallemand, as *une perle vinicole*, neighbouring, as it does, the famous châteaux of Ausone, Belair and La Magdelaine. The vineyard now produces an average of 50 to 60 tonneaux of an excellent Wine (classed "Ier Cru,") much esteemed and much in request by the Bordeaux trade. This is a great improvement on previous figures, production in 1881 having been about 15 tonneaux, rising to 20 tonneaux in 1893, and to 40 tonneaux in 1899. The following awards have been made to the Château La Gaffeliere Wines:—silver medal, Bordeaux, 1865; silver-gilt medal, Paris, 1878 and 1889; gold medal, Paris, 1867, Bordeaux 1895, Paris 1900, St. Louis 1904, Liege 1905, Bordeaux 1907. For trade buyers see next page.

LXXXVIII.—DOMAINE DE PUYBLANQUET.

DEUXIEME CRU, ST. EMILION.

The Domaine de Puyblanquet belongs to the same proprietors as the Château La Gaffeliere-Naudes. The vineyard, in which some of the old French vinestocks have been preserved, consists of some 40 hectares (or, say, 100 acres), and is well situated in the communes of St. Christophe-des-Bardes and of St. Etienne-de-Lisse. The Wine produced on this estate is classed as a Second Growth St. Emilion, and the average annual quantity made is about 125 tonneaux. The Bordeaux trade regularly purchases the Puyblanquet Wines, which are resold in France and abroad. Many awards have been gained by them, notably:—gold



medal, Paris, 1889 (médaille d'or collective du Syndicat de St. Emilion); silver medal, Paris, 1889; silver medal, Bordeaux, 1895; gold medal, Paris, 1900, St. Louis 1904, Liège 1905, Bordeaux 1907, and "grand prix collectif."

During recent years purchasers of the La Gaffeliere and Puyblanquet Wines have included:—Messrs. Beyerman, Blanchy, J. Calvet, Chantecaille and Cie., Danglade and Fils, Dircks and Fils, Th. J. Dubos and Fils, E. Dupont, Eschenauer and Cie., Fourcadet, Guilhou and Cie., G. Gurchy, Journu Frères, Kappelhoff and Cie., Kressman, A. Lalande and Cie., C. Legendre and Cie., de Luze and Fils, Mestrezat and Cie., L. Rosenheim and Fils, Schroder and Schyler and Cie.

LXXXIX.—CHATEAU TROIS-MOULINS.

PREMIER CRU ST. EMILION.

The Château Trois-Moulins belongs to Monsieur Duplessis-Fourcaud, who has held it for a very long period. It is situated on the right of the road leading from Libourne to St. Emilion, just before arriving at the Vielles Murailles. On one side of the château, which is built on one of the most elevated points of the commune of St. Emilion, there is a mound or eminence surrounded by vines, where, from all

sides, can be seen a vast horizon, presenting the most picturesque points of view that it is possible to find in the country.

The vineyard of this well-known château is splendidly cultivated on the most modern lines, and is admirably situated. Its Wines are noted for their beautiful colour, body, and fruity taste and finish, and by an agreeable softness which

permits them to be taken into early consumption. It was one of the Wines to which the International Jury at one of the Paris Exhibitions awarded a gold medal, and it has received high awards at the principal exhibitions abroad. The annual average production is about 15 tonneaux.

Monsieur Duplessis-Fourcaud also possesses two large vineyards in the commune of Puisseguin, both admirably cultivated and well situated on the confines of St. Emilion. These vineyards form some of the most beautiful wine-growing centres in the district, and produce soft, fruity Wines, much in request. They have been well known for a considerable time under the names of Château Guibeau and Domaine de Destieux-Laplagne. The former vineyard produces the magnificent average of about 200 tonneaux annually, and the latter 50 tonneaux.

XC.—CHATEAU GRAND PONTET AND PETIT-BOIS.

PREMIER CRU ST. EMILION.

Monsieur Gabriel Combrouze, who has, for many years, filled the important offices of Maire de St. Emilion and Deputé de la Gironde, formed some time ago two "crûs" with the vines he possesses at St. Emilion. Very happily reviving one of the oldest *1er crûs*, he has added to or "grouped" around the vines of Grand Pontet—which constitutes the highest part

of his vineyard from La Carte to Trois-Moulins—and has thus formed a *crû superieur*, which, by its rich soil, its vine-stocks of premier choix, and the perfection of its Wines, entitles it to rank among the First Growths of St. Emilion.

That part of the vineyard which is a little lower down, has kept the name of Crû Franc-Petit-Bois, or, more shortly expressed, "Petit-Bois," and furnishes excellent Wines, not so full as those of Grand Pontet, but nevertheless having all the characteristics of St. Emilion Wines, namely, very rich *sève*, much *finesse*, and charming bouquet withal.

Needless to say, these two growths are cultivated with the greatest care, Monsieur Combrouze having long ago distinguished himself by the splendid upkeep of his various vineyards. The production of the two châteaux is reckoned at an average of 75 tonneaux annually.

Buyers of these Wines have included Messrs. Dumas and Cie., J. Chaigneau and Cie., J. Calvet and Cie., and Nathaniel Johnston and Fils., of Bordeaux; Robin Frères and Jouhanneau Frères, of Libourne; F Picard and Cie., and Monsieur Verneuil, of Castillon; Latrille and Ginestet, Barton and Guestier, Douat Frères, of Bordeaux; Legendre and Cie., of Libourne; and Monsieur Amanieux, of Pessac-sur-Dordogne.

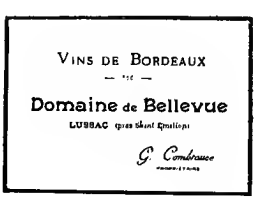
The Château Grand-Pontet and Petit-Bois Wines have gained awards at the following Exhibitions:—Beauvais, 1875; Périgueux, 1880; Châteauroux, 1882; Paris, 1889; gold medal of the Ministry of Agriculture, 1895; gold medal of the Ministry of Agriculture, 1905; gold medal, Liège Exhibition, 1905.

XCI.—CHATEAU BELLEVUE.

LUSSAC-DE-LIBOURNE. ST. EMILIONNAIS.

The Château Bellevue—more often termed "Domaine de Bellevue"—also belongs to Monsieur Gabriel Combrouze, and must not be confused with other Wines known by the name "Bellevue." This vineyard, of 14 hectares extent, is one of the most remarkable in the district, both on account of its

situation and the excellence of its management, as well as general upkeep. The soil, technically described as *silico-argileux*, is admirably suited for the vines—all of which are fine, selected stocks—and produce Wines of first quality, forming what are known as "Premier Côtes de Bordeaux."



The annual production of this fine property, so prettily situated, as shown by the view, is about 80 to 90 tonneaux. Recent buyers of Château Bellevue vintages have been as follows:—Messrs. Ch. Beylot and Cie., Danglade and Fils, and Ch. Legendre and Cie, Libourne.

XCII.—CHATEAU FRANC-MAYNE.

PREMIER CRU ST. EMILION.

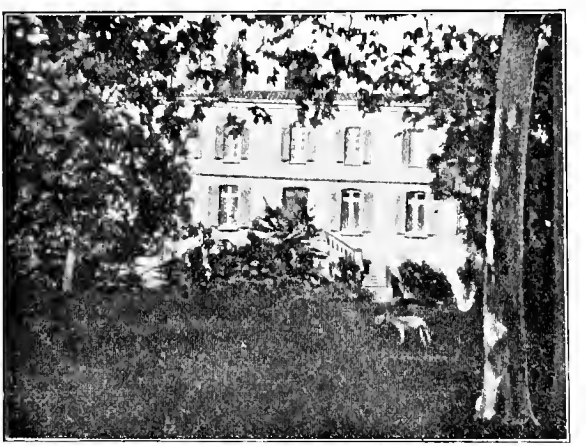
The Château "Le Franc-Mayne," which formerly belonged to a Monsieur G. Descordes and afterwards to a Monsieur Chevalon, now forms the property of Monsieur J. Theillassoubre.

The vineyard of this famous Château, which it completely surrounds, is some eight hectares in extent, and is entirely situated on the noted "Côte (or hill) de Franc," where the culture of the vine and the making of the Grands Vins of St. Emilion have been carried on since time immemorial. It was formerly comprised in the estate and vineyards of the Cru de la Gommerie—another celebrated property. The Franc-Mayne estate produces fine, full, generous Wines, with splendid keeping qualities, comparable to good Burgundies—in fact, they well exemplify the best of the St. Emilion Wines—recalling the words of Monsieur V. Rendu, who gives an illuminating idea of the St. Emilion type of Wines. He says, "The St. Emilion Wine is certainly the most perfect specimen of hill Wine (*vin de côtes*). It is strong-bodied, has a fine colour, a delicious strength, is found generous, and always endowed with a peculiar flavour, noticeable especially in the best quarters of that first-rate Wine-growing district." He further remarks: "Good St. Emilion Wine must, after a few years have elapsed, be dark coloured, have a brilliant bloom, and a most palatable bitterness of its own. It must also have a strong body which does not in after years prevent its becoming exquisitely nice and smooth. After being bottled for six months its delicacy improves considerably. It reaches its point of perfection between ten and twenty years of age." Needless to record, in ageing in bottles—much of which is done, by the way, in the splendid stone cellars of the estate—the Wines of Château Franc-Mayne acquire both elegance and a very distinctive bouquet. They are in great demand in Belgium as well as over here. Several important awards have been gained by the Wines at various leading exhibitions. Production in 1881 was reckoned as being 15 tonneaux, but it is now about 30 tonneaux.

XCIII.—CHATEAU PALAT-SAINT-GEORGES.

PREMIER CRU ST. EMILION.

The Wines of Château Palat-Saint-Georges were formerly known as the *crus* De Palat and Moulin-Saint-Georges, the properties being situated on the two hills which form the valley of St. Emilion. They are bounded on the East by the estate of the celebrated Château Pavie, Ier Cru, St. Emilion, belonging to Monsieur Porte, of Paris, and on the West —merely the width of a road separating them—by the still more celebrated Château Ausone, that giant among the *crus*



Bordelais, of classical origin, and forming the property of Monsieur Edouard Dubois-Challon. Just as Château Ausone goes back to the time of the old Roman poet, so, too, does the name of Palat indicate its Latin origin *Palatium*. It is said that at the least touch of the spade on this estate the labourer lights upon relics of the past—old Roman mosaics, Gallo-Roman water-pipes, or, rather conduits, flagstones, coins, and

other treasure of bygone days. The baths certainly recall the hygienic habits of the Romans in the way of frequent ablutions, whilst the arrangements for running water, and the remains of fish ponds—elegantly bordered with marble—show their taste in other directions. There are even vestiges of the warm baths of the ancient villa of Ausone, and,perhaps, even the very site may be seen.

When known as separate *crus* (Palat and Moulin-Saint-Georges) they belonged to a Monsieur L. P. Oüy, but the Château Palat-Saint-Georges now forms the property of Captain Charles Oüy-Vernazobres.

The vineyard is planted throughout with vine stocks of the very choicest selection. It produces a Wine of noted quality, with good keeping powers, which entitles it to maintain its advantageous position amongst the First Growth St. Emilions. The old estates, a quarter of a century ago, had an annual output of some 15 tonneaux, but the present property is now computed to produce about 20 tonneaux.

XCIV.—DOMAINE DE GRAND-FAURIE.

PREMIER CRU ST. EMILION.

The estate of the Domaine de Grand-Faurie, which belongs to Monsieur A. Rideau, comprises about three hectares, and is

MAISON DES TEMPLIERS (13th Century).

situated on the spot known as "Grand-Faurie," the soil being that described scientifically as "sablo-argileux," on a ferruginous bed or sub-soil of iron. The vineyard is planted with old

French vines, namely the Cabernet (bouchet), Merlot and Malbec, and the great age of the vines of this estate—although perhaps giving a smaller output than vineyards re-planted with grafted American vines—has long since caused it to be classed among the premier crus. Whilst the Wines produced at the Domaine de Grand-Faurie are soft and fine, they possess at the same time sufficient fullness and keep well and improve remarkably in bottle. Production is now computed at 10 tonneaux annually.

The neighbouring property, known as the Château Cap de Mourlin, which, like the Château de Grand-Faurie, is well situated, also belongs to Monsieur Rideau, and produces almost identical Wines, of fine and generous quality, due to the vineyard being planted with similar fine French vines. The output at Chateau Cap de Mourlin is reckoned, like the sister estate, at about 10 tonneaux annually.

At Clos La Troquarde, also a near neighbour of the two estates just mentioned, Monsieur Rideau produces Wines which are noted for their great "finesse," and which are much appreciated abroad.

Another interesting property of Monsieur Rideau is the Clos des Templiers or *Maison des Templiers* (also known, by the way, as "The Gothic House"). Situated, as visitors to St. Emilion may know, in the Rue Guadet, opposite the Arcade

de la Cadène, it still presents traces of its ancient pointed architecture, of which the foundation goes back to the time of the Order of the Templars (XIII. century). The greater part of the Wines of the different estates are kept in the admirable cellars of the Clos des Templiers, where they can be given every care.

Monsieur Rideau has been a member of the Syndicat Viticole and Agricole of St. Emilion ever since the syndicate was established. He has always taken a prominent part in the various exhibitions that have been given from time to timè, and on several occasions has received the highest awards.

The Wines from Monsieur Rideau's various properties have, at one time or other, been purchased by the following Bordeaux houses: Adet, Seward and Cie., de Bourran Frères, Dircks and Fils, Paul Dubois and Cie., and A. de Luze and Fils.

XCV.—CHATEAU JEAN DU MAYNE.

PREMIER CRU ST. EMILION.

The vineyard of Jean du Mayne, which is admirably situated beside the noted Châteaux of Bellevue, Coutet and Mazerat, extends over six hectares on the flanks of the St.

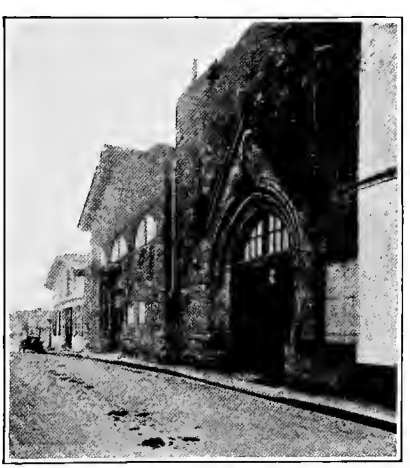
Emilion hills, and belongs to the widow of Monsieur Albert Seignat. It produces an excellent Wine, which is much in demand in the trade, the annual average output being estimated at from 12 to 15 tonneaux.

The Château Godard, situated at Francs, St. Emilionnais, also belongs to the same proprietress. It owes its reputation to its splendid White Wines, which are always sold at a high price. The average annual production of the White Wine varies from 100 to 110 tonneaux, and the Red Wine about 40 to 45 tonneaux. Monsieur Seignat received the following medals at different times for the excellence of the Wines coming from his properties, namely: silver medal, Paris, 1889; gold medal, Paris, 1893; silver medal, Bordeaux, 1895; gold medal, Paris, 1900; and silver medal at Milan, 1907. Purchasers of his Wines during the last 20 years have included Messrs. Bertrand-Pouey and C. Legendre (Libourne), Messrs. J. L. Garros, N. Johnston and Fils, Michaelsen and Cie., and Richard and Muller (Bordeaux), and J. Laporte (Montagne), together with other well-known houses in the trade.

XCVI.—CLOS DES JACOBINS.

PREMIER CRU ST. EMILION.

The Clos des Jacobins (including also the Ancient Couvent des Jacobins-Dominicains) is situated on the side or declivity of the hill north-west of the ancient town of St. Emilion, and about 600 odd yards from the properties of the Palais Cardinal and Grandes Murailles, on the main road from St. Emilion to Libourne. It belongs to Monsieur Emile Vauthier, and is well



planted with some of the finest vine-stocks in the country, and by reason of its excellent situation produces soft, flavory Wines, with good bouquet, which keep well in bottle. Production on this estate is now computed to be about 30 tonneaux annually. The Wines were shown at the Liège Exhibition of 1905, being included in the group of the Syndicat Viticole de St. Emilion,

which obtained the award of a *Grand Prix Collectif*. Monsieur Vauthier has obtained, in addition, an individual medal at the Bordeaux Exhibition of 1907.

The following firms have purchased the Clos des Jacobins Wines during the last ten years:—Messrs. Cotillon (Paris), E.

Despujol Fils and Picq (Libourne), Flaugergues and Cie., Les Neveux de Galibert and Varon (Bordeaux), Laporte (Montagne), Lichwitz, A. de Luze and Fils, and H. Thompson and Fils (Bordeaux).

XCVII.—CLOS HAUT-SIMARD.

ST. EMILION.

On leaving the railway station at St. Emilion the fine *chai* can be seen of the Clos de Haut-Simard, behind which the panorama of the hills of the *grands crus* unfolds itself in all its beauty. The property, which formerly belonged to a Monsieur Goudichaut, is near the world-famous estates of Château Ausone, Château Belair and Château La Madeleine, although actually it is situated in the centre of the properties owned by Messrs. Bouffard, de Malet and Charoulet. It now belongs to Monsieur Victor Legay, who spares no effort in the upkeep of the vineyard, which is his constant care. The vines, which are

paled, or, as most horticulturists prefer to say, trained on triple lines of iron wire, are attached, branch by branch, in such a way as to permit the air, the sunlight and the heat to penetrate to the best advantage everywhere. This method of training the vines also facilitates the application of any treatment found necessary for combating vine diseases, and also allows the grapes to mature perfectly. The Wines are consequently produced under the most favourable auspices, and their excellence has gained distinctions for Monsieur Legay, among them being a gold medal at the Liège Exhibition held in 1905.

Production, which has gradually been increased, is now reckoned at about 30 tonneaux annually, being three times what it was four decades ago.

En passant we may mention that Monsieur Legay possesses another important property, known as the Château Franquinotte. This is situated almost opposite St. Emilion, in the Entre-deux-Mers district, on the other side of the Dordogne

Valley. Being larger in extent than the Clos Haut-Simard the output is correspondingly greater, and about 200 tonneaux of Red and White Wines are made each year, which always command good prices.

During the last 20 years the Wines of both the Clos Haut-Simard and Château Franquinotte have been purchased by the following well-known houses: Messrs. Chaperon-Ducasse, Chaperon-Morange, J. Calvet and Cie., Dircks and Fils., Douat Frères, Gaden and Klipsch, de Gernon and Cie., Hanappier and Cie., Kressmann and Cie., Armand Lalande and Cie., de Pontaud and Cie., J. Prom and Cie., Richard and Muller, Schroder and Schyler and Cie.

XCVIII.—CHATEAU GRAND MAYNE.

PREMIER CRU ST. EMILION.

The Château Grand Mayne, which was formerly (under the proprietorship of Monsieur Adrien Puchaud) termed "Le Mayne," and under the ownership of Monsieur L. Massip "Château du Mayne," is now the property of Monsieur Termes Dubroca, and is pleasantly situated in the centre of the St. Emilion district. It is one of the oldest properties in this famous commune, dating from the very foundation of Libourne, and its importance may be judged, in part, from the size of the estate, which comprises no fewer than 42 hectares, or, expressed in English measurement, over 103½ acres.

As is usually the case, by far the greater part of the estate consists of the vineyard, which is planted in almost equal proportions with century-old French vines and carefully grafted seedlings of Cabernets, Merlots, Malbecs and Bouchets.

The Wines are noted for their great softness, keeping qualities and power to conserve, in a remarkable degree, the exceptional bouquet so much admired in old St. Emilion Wines. Production, on an average, is about 90 to 100 tonneaux annually, having risen to this fine total from 50-60 tonneaux in 1860. In view of the long and splendid record of the Wine,

it is not surprising to learn that various gold and silver medals and other distinctions have been awarded in respect of it at exhibitions of world-wide repute, such as those held at Paris, Bordeaux, Liège and St. Louis.

During the past 20 years the Wines have been sold direct—either part crop or whole crop—to the following Bordeaux houses: Messrs. Ginestet and Cie., Balaresque, de Bourran, Richard and Muller, Paul Dubois, Paris and Damas, Th. J. Dubos and Fils, J. Calvet and Cie., Latrille and Fils, and Sichel and Co., whilst other purchasers have included Messrs. Chaperon and Morange, Raymond Chaperon, Hector Robin and Fils, Duverger and Fils, and Chaperon de la Grand Rive, all of Libourne.

XCIX.—CHATEAU CHEVAL BLANC.

PREMIER CRU GRAVES, ST. EMILION.

The estate of Château Cheval-Blanc is situated on the confines of the two communes of St. Emilion and Pomerol. It has a curious intermingling of the soil and sub-soil, which necessitates special methods of vine culture. Conformably with the formation of the soils and the nature of the vine stocks, in conjunction also with the careful culture of the grapes and their subsequent vinification, the resulting wine is soft, with ample body, but nevertheless delicate and possessing a

delicious bouquet, so much so that the Cheval Blanc wines are deemed to develop a particular "cachet," which likens them to the Médoc wines. The most important qualities in any wine are, of course, *body*, that is to say, wines must have sufficient alcoholic strength for their proper conservation; *colour*, which must be fresh and with "life"; *saveur* or *flavour*, which should be delicate and soft; and finally, a fine and well-developed *bouquet*. Other necessary requirements are, naturally,

abundance of dry extract, comprising tannin and vegetable salts—and among these will probably also be found the indispensable vitamine bodies—which render a wine at once hygienic and with power of keeping well.

Monsieur Fourcaud-Laussac acquired the property in 1854, since when the estate has undergone extensive improvements. His widow, Madame Veuve Fourcaud-Laussac, held the estate for some time, and it is now the property of Monsieur Albert Fourcaud-Laussac.

Production in 1880, when the estate consisted of 50 hectares (or about 125 acres) was 60 tonneaux, but the annual average has since been advanced to 100 tonneaux, in keeping with the other improvements effected by its former proprietor. Fortunately, this famous vineyard has never suffered seriously from attacks by the dreaded phylloxera. The Cheval Blanc wines were awarded a bronze medal at the London Exhibition, and a gold medal at the Paris Exhibition 1878, also a gold medal at Antwerp.

Château bottling is carried out on this estate, and trade buyers include Messrs. L. Rosenheim and Fils, who had the monopoly of the 1895 vintage.

C.—CHATEAU FIGEAC.

PREMIER GRAND CRU CLASSÉ, ST. EMILION.

The high classification of the Château Figeac ordinarily ensures that it will not in any way be mistaken for wines bearing somewhat similar variations or combinations of the word "Figeac."

Château Figeac is contiguous to the Château Cheval Blanc, and overlooks an estate which is even to-day one of the most extensive of the premier growths of St. Emilion. The vineyard, which is locally known as the "diamond of St. Emilion," consists of 52 hectares (or close on 130 acres), of

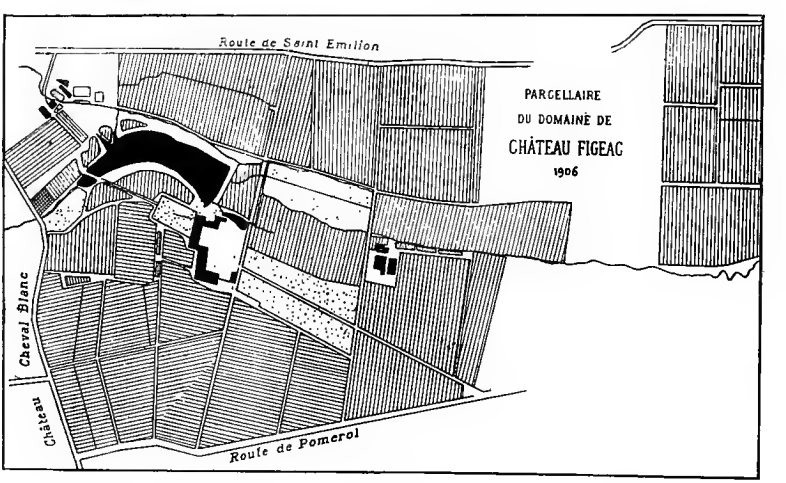
which 42 hectares are given over to the cultivation of grapes, the soil being technically described as *graves* and *sable*, otherwise a ferruginous, flinty soil, very favourable to the culture of the vine. Some of the stocks are over 100 years old, and the view given on the next page affords an idea of what these *doyens* of the vineyard are like.

About the time of the Franco-German War it formed the property of Monsieur Laveine, and was afterwards acquired by Monsieur Fournier. It now belongs to Monsieur Villepigue. Production, in the hands of the first-mentioned proprietor, was estimated at about 40 tonneaux. In 1890 the figure rose to 60,

CENTURY-OLD VINES AT FIGEAC.

and about a decade later it was 100, but the output is now reckoned at 150 tonneaux annually.

Château Figeac was one of the first to make the Grand Vins of St. Emilion known and appreciated throughout the civilised world. The Figeac vineyards yield an elegant wine that has an exceedingly fine bouquet and flavour, which is considered



to unite the best features of the finest products of Bordeaux and Burgundy. The excellent qualities of the Figeac vintages have gained for them no fewer than 40 gold medals at the different exhibitions where shown.

Château bottling is carried out, the label used being what is known in the trade as a " seal label."

Important houses that have purchased the Figeac Wines, first hand, comprise:—1901, L. Rosenheim and Fils (monopoly); 1902, F. Potin; 1903, J. Calvet and Cie.; 1904, P. Dubois, Journu Frères, Kappelhoff and Cie., Mestrezat and Cie., Eschenauer and Cie., Wustenberg and Teyssonnière, Cruze Fils Frères, J. Maurel, Cuvelier, Gurchy, and Despujol and Picq; 1905, Schröder and Schyler and Cie., Flouch Frères, Danglade, and Giraud; 1906, De Bourran, Cuvelier, Danglade, and Magen.

Section

IX.

A FEW POMEROLS
AND A BASSENS WINE.

CI.—CHATEAU PETRUS.

PREMIER CRU CLASSÉ, POMÈROL.

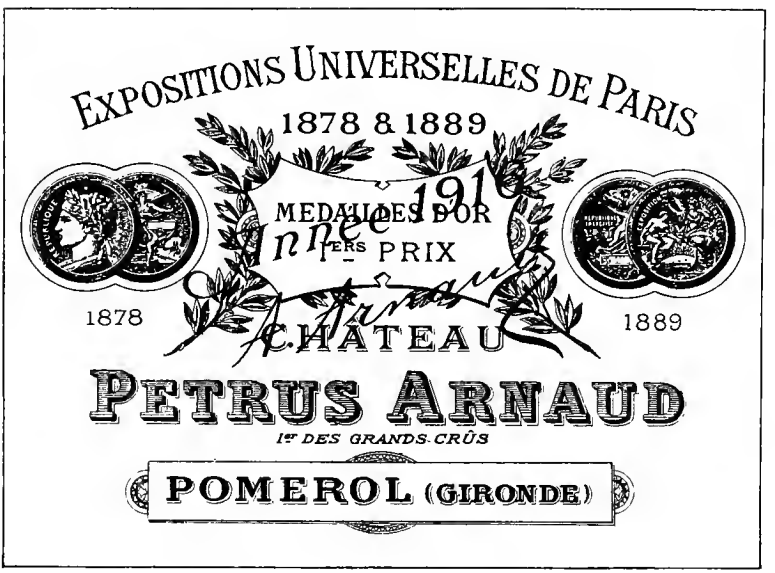
The famous Château Petrus, formerly known as Cru de Petrus, very deservedly stands at the head of the Pomerol Wines, of which it is one of the redoubted champions. The Arnaud family have been its proud possessors for considerably over a century, Monsieur A. Arnaud being the present owner.

Technically it may be described as " First of the 1st Growth Pomerols." The estate is charmingly situated, the soil being highly favourable to the culture of the vine, the sub-soil being sand and clay, on a bed of hard ferruginous earth. Produc-

tion in 1880, when Monsieur J. Arnaud was proprietor, was 12 tonneaux, passing in 1893 to 16 tonneaux, and improving in 1898 to 35 tonneaux, at which figure it has since stood, except in very abundant years. The Wines produced are recognised as being very fine, with good body and magnificent bouquet—this desirable *ensemble* being due to the soil on which the vines flourish. What is known as the " bouquet de la truffe " (truffle bouquet)—a feature that is peculiar to

the Pomerol Wines—is developed in a very high degree at Château Petrus.

The fine qualities of the Petrus Wines gained gold medals for them as long ago as 1878 and 1889, thus ranking them indisputably among the Premier Growths of the Gironde. In this connection, too, it is worth noting that the 1879 vintage



realised 2,800 francs per tonneaux, when new, the 1885 vintage, 2,200 francs also, and the 1891, 1,600 francs *en primeur*, whilst the 1895 was also very well succeeded and was sold *sur place* at 1,800 francs. These prices at the time were as high as those accorded to Second Classed Growths of the Médoc. In 1918 3,500 francs were paid.

Trade buyers of the Wines include Messrs. L. Rosenheim and Fils, who had the 1896 vintage (whole growth) and 1899 vintage (whole growth); Messrs. Versein and Minvielle, F. Veen, and Min. Marceau, who have, between them, held the monopoly of the vintages from 1907 to the present time.

CII.—CHATEAU TROTANOY.

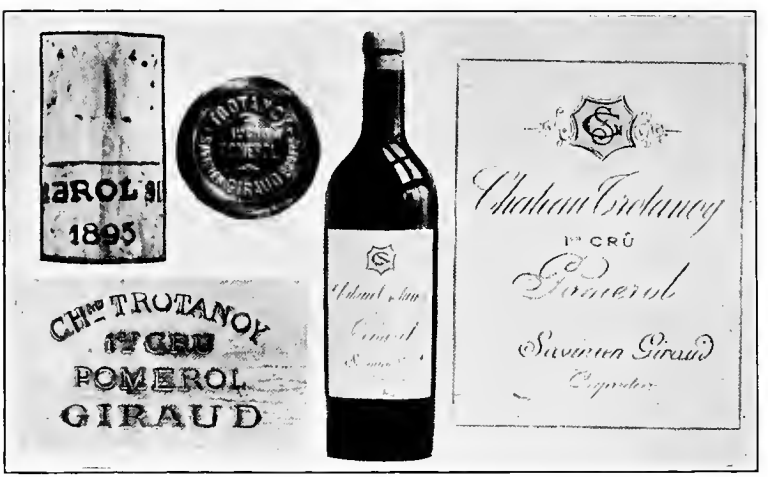
PREMIER GRAND CRU, POMEROL.

Just as the Médoc and St. Emilion can furnish well authenticated instances of Wine properties remaining in the same hands for long periods, so the commune of Pomerol has its classic examples of old-established French families.

The Domaine de Trotanoy has belonged to the Giraud family for more than 200 years, the present holder of the estate being Monsieur Savinien Giraud.

It is one of the Premier Grand Crus of the noted commune of Pomerol. At the time of the invasion of the phylloxera the Château Trotanoy vineyard was

almost the only one in the district to be preserved from damage, its immunity in this respect being brought about by the timely application of suitable insecticides. This fortunate attention to the needs of the situation enabled the then proprietor (Monsieur Léopold Giraud) to retain the old French vines and gained for him the gold medal of the Minister of Agriculture. About 40 years ago, when in the possession of the brothers Giraud, the Trotanoy estate comprised about 25 hectares, in various plots, situated on the most fertile slopes—slopes which caught the full benefit of the sun. As indicating the early—we were about to say ancient—merit and worth of the Wines, investigation shows that they were long known as "Pomerol-Giraud cru de Trotanoy."



Up to about 1893 the estate was managed jointly by Monsieur Léopold Giraud (already referred to) and the heirs of Monsieur Emmanuel Giraud, but in 1898 there was a family division of the property.

The Château Trotanoy as we know it-to-day consists of 18 hectares. Production on the estate was 50 tonneaux in the early 'eighties, 60 tonneaux during the following 20 years, falling to 45 tonneaux on the aforesaid division of the vineyards, and the anuual output is now computed at something like 40 tonneaux.

The Château Trotanoy Wines enjoy a great reputation, their distinctiveness in quality being derived not less from the splendid gravelly nature of the soil upon which the vines flourish than from the assiduous care bestowed upon the vineyard by a continuous line of skilled viticulturists—all of the same family—in whom vine-growing and wine-making has long since been almost an instinct.

Messrs. L. Rosenheim and Fils bought the whole growth of the 1896 vintage, but the firm of Messrs. E. and S. Giraud, of Libourne, who were established in 1830, now handle the Château Trotanoy Wines, together with those of other well-known Châteaux.

CIII.—CHATEAU NENIN.

PREMIER CRU, POMEROL.

The Château Nenin formerly belonged to Monsieur Viard-Delzé and afterwards to Monsieur Paillet âiné, who had the present fine château and dependent buildings erected, but is now the property of Monsieur Maurice Despujol.

The vineyard is situated between the Premier Crus of Trotanoy and Guillot, and has nearly always been looked upon as a First Growth. In size the estate has remained much

about the same as 40 or 50 years ago, namely 25 hectares. The soil is gravelly and clayey, and the site of the vineyard itself admirable for vinegrowing. An old analysis of the Wines describes them as less full-bodied than certain growths from the north of the commune of Pomerol, but later well-informed opinion pronounced them as soft, and full of aroma and fruit, which modern palates can equally confirm. During

the proprietorship of M. Despujol the vineyard has undergone various improvements—all well calculated to enhance the already high reputation of the Château Nenin Wines.

Production is now estimated to be 80 tonneaux annually, showing a 25 per cent. improvement on the figures of 40 years ago.

Trade purchasers of the Wines include:—Messrs. J. Calvet and Cie., P. Dubois, Dussaud Frères, L. G. Jude, Journu Frères, Kappelhoff and Cie., A. de Luze and Fils, Ch. de Rancourt, Richard and Muller, L. Rosenheim and Fils.

In referring to the Château Nenin, of which Monsieur Despujol is proprietor, we must not omit mention of the Château Cantenac, St. Emilion, which belongs to another member of the family of the same name, Madame O. Despujol.

This estate is well situated, facing south on an eminence or hill of excellent soil. Its vines—of the choicest variety and of great age—have always successfully resisted the attacks of the dreaded phylloxera and give the Wines both softness and delicacy, imparting, at the same time, something of the old bouquet of St. Emilion. Production has been very uniformly maintained on this estate, and is about 25 tonneaux annually. Among the well-known houses who have bought the Wines at different times we find Messrs. Audy and Bonhoure, Ph. Bouchard and Cie., Chaperon and Morange, E. Despujol and Picq, Delperier, Th. Duverger and Fils, Fourcaud-Laussac, Gizard Frères and Cie., Nath. Johnston and Fils, Journu Frères, Kappelhoff and Cie., F. Lassalle, and Lolivier Frères.

CIV.—CHATEAU LACABANNE.

PREMIER CRU, POMEROL.

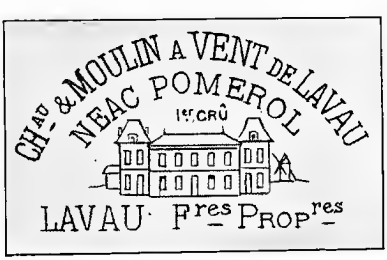
The Château Lacabanne is the property of Messrs. J. and P. Lavau Frères. It is situated in the middle of the commune of Pomerol, and, formerly of ten hectares extent, it now consists of 14 hectares, or the equivalent of about 35 acres, the soil being of clayey gravel, with an excellent subsoil. Like many of its neighbours, the Château Lacabanne vineyard has been reconstituted, but some of the old vines have been preserved, more particularly by means of *sulfure de carbone* (carbonic sulphur treatment). As might be expected from the excellent nature of the soil and the careful upkeep of the vines, the Wines produced are characterised by much *finesse*, body and bouquet. A gold medal was awarded to the proprietors in 1896 for the meritorious manner in which the vineyard is maintained, whilst the Wines produced have gained many distinctions, notably gold medals at the Brussels Exhibition, 1897, and the Paris Exhibition, 1906. Production is now about 50 tonneaux annually, or double that of a quarter of a century ago. Particulars of some of the trade buyers will be found on the succeeding page.

A CORNER OF THE LACABANNE VINEYARD, AND CHURCH OF POMEROL.

CV.—CHATEAU MOULIN-A-VENT DE LAVAU.

NEAC-POMEROL.

In passing from the Château Lacabanne we may be permitted to incorporate here the Château Moulin à Vent de Lavau, also forming the property of Messrs. Lavau Frères. This estate is situated to the south of the commune of Néac, on the high plateau which overlooks Pomerol—hence the description "Néac-Pomerol." As a matter of fact the estate is only about 600 yards or so from the Church of Pomerol, another prominent feature of the landscape being the old windmill on the plateau, from which the property takes its name—Moulin à Vent. The vineyard itself is very ancient and is



planted with the choicest vines which, in keeping with their quality, produce a Wine that is pleasing and of considerable intrinsic merit, gaining a medal for its distinctiveness at the Paris Exhibition of 1889 and 1900. Production is generally 50 tonneaux per annum.

Buyers of the Wines of Château Lacabanne and Moulin à Vent have included Messrs. Adet, Seward and Cie., J. Calvet and Cie., J. Chaigneau and Cie., Dircks and Fils, Eschenauer and Cie., Les Neveux de Galibert and Varon, U. Lanneluc-Sanson and Cie., Bordeaux, and Monsieur G. Gurchy of Libourne.

CVI.—CHATEAU DE SALES.

POMEROL.

The Château de Sales, which belongs to the heirs of Monsieur A. de Laage, is another instance of the happy survival of old French properties and relates to the 17th century, which,

at the rate events now move, seems to be more rapidly than ever receding into the past. The estate—the most important in Pomerol, comprising as it does about 100 hectares (roughly 250 acres)—is also one of the oldest in the district, and the château, surrounded by a magnificent park, dates from the

time of Louis XIII. Of the total of 100 hectares forming the estate, no fewer than 40 to 50 are devoted to the fine vineyard, the soil of which is a sandy gravel. And just as the handsome château itself has survived the ravages of time so, too, fortunately, the vineyard has been able to avoid damage and destruction by the phylloxera, and many of the vines are nearly three-quarters of a century old. The age of the vines, not less than the suitable nature of the soil, combined with the great care bestowed on the vinegrowing and wine-making, result in a fine Pomerol Wine, which is classed among the best of the Second Crus of this commune. Gold medals were gained at the Liège Exhibition 1905 and Bordeaux 1907.

Production, which in 1880 was 90 tonneaux, has been vastly increased, concurrently with other improvements on the estate, and it now stands at about 120 tonneaux each year.

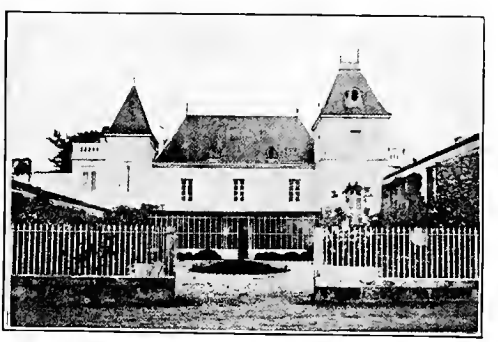
Buyers of the Wines since the prolific 1893 vintage have included Messrs. Barton and Guestier, Bertrand-Pouey and Cie., H. and O. Beyerman, Chantecaille and Cie., J. Calvet and Cie., P. Delaage and Cie., E. Despujol and Picq, Eschenauer and Cie., U. Lanneluc-Sanson and Cie., A. Lalande and Cie., Paris and Damas, Vt. Payraud and Cie., G. Preller and Cie., Schröder and Schyler and Cie., Wustenberg and Teyssonière.

The Wine is not bottled at the Château.

CVII.—CHATEAU ROUSSILLON.

NEAC-POMEROL.

The Château Roussillon is delightfully situated at the extreme end of the commune of Néac, and is separated from Pomerol only by the rivulet or brook named "La Barbane." Formerly the property of General de Moncets, it now belongs to Madame de Moncets, and comprises an area of 21 hectares, or about 52 acres, of which, roughly speaking, three-quarters are given over to the cultivation of the vine.



CHATEAU ROUSSILLON.

The Château Roussillon wines, although frequently quoted over here, are better known in Holland and Belgium, as well as other places abroad. They are much appreciated at Bordeaux, and sell well among merchants in the trade throughout France, being perfectly safe wines to put into bottle and lay down, as in ageing they possess the important quality of conserving all their bouquet and finesse. The average annual output of this estate is computed to be about 90 tonneaux.

Among well-known Houses that have bought the Château Roussillon wines at different times may be cited: Messrs. Ch. Beylot, Libourne; Raimond Chaperon, Libourne; Delaage,

Libourne; G. Gurchy, Libourne; Gaston Lacaze, Libourne; Laporte, Montagne; A. de Luze and Fils, Bordeaux; A. Lalande and Co., Bordeaux; and L. Rosenheim and Fils, Bordeaux.

CVIII.—CHATEAU BEAUMONT-BERTRAND.

BASSENS, ENTRE-DEUX-MERS.

The briefest possible study of this Château focusses our attention almost immediately upon striking incidents of a vanished past, so much so that the story of this particular

Château might well be taken as illustrative of much French history itself. At any rate, it could well be considered a specimen, chronologically condensed edition of the frequent progress of events in the development of a vineyard.

Château Beaumont-Bertrand is an ancient seigniorial building, which dates back to the sixteenth century, at which epoch it served, according to tradition, as the summer residence of the Black Prince. From 1662 it had for *seigneur* one André d'Allenet, who had inherited the property from his uncle and rendered homage to King Louis XIV. It remained in the same family up to the time of the French Revolution of 1789, when it became national property. It was bought in 1879 by Monsieur H. Bertrand, who, before the Great War, acted as Consul of the Ottoman Empire.

The estate is splendidly situated, with a fine prospect, the Château itself commanding a view of the course of the Gironde not far from its confluence with the Dordogne, the panorama including the Médoc, the Bourgeais, the Fronsadais, etc. As long ago as 1880 the vineyard was described as composed, to a very great extent, even then, of old vines. It also includes the crûs of Rodès, Villetelle and Lagarde, all planted with fine *cépages*, such as cabernet-sauvignon, merlot, and gros cabernet, producing a wine described as *séveux*, with good body and keeping powers. It is, of course, classed as a "Vin de Côtes." The annual average production in the early years of the last century was about 15 tonneaux, but it is now estimated to produce about 40 tonneaux yearly. The proprietor, in 1893, gained the First Prize accorded to reconstituted vineyards, and in 1901 "La Croix du Mérite Agricole." The Beaumont Wines also gained a bronze medal at the Bordeaux exhibition of 1895. The label itself gives a few particulars of the history or tradition relating to the Château, and also incorporates a monogram, showing the interwoven initials of one of Monsieur Bertrand's ancestors.

Section

X.

THE CLASSED
WHITE WINES.

THE CLASSED WHITE WINES.

The département of the Gironde is part of the old province of Gascony—the province that we read so much about in French history—and produces a much greater quantity of fine red and white Wines than any other département.

If there is any justification in the use of the title, "Les Crûs Célèbres du Médoc"—and the world-wide reputation of these famous red Wines certainly does entitle them to this description—the département of the Gironde can also no less proudly point to its grand white Wines, which equally deserve the utmost eulogy. We have already dealt with the first of the districts previously enumerated, and in taking the famous white Wines, which are classed much in the same way as the red Wines, we are, of course, now concerned with the Sauternes vineyards. The terms "Graves" and "Sauternes," however, are sometimes confused, not so much the latter as the former, and it is important to remember the terms are not interchangeable, as is often assumed. It may here be remarked that a great quantity of excellent white Wines is obtained from the Graves vineyards, but the output in red Wines from this district is considerably greater. It is not a little curious, therefore, to find that the white Graves are apparently in greater prominence than the red Graves. In contradistinction to Graves the *Sauternes* district owes its fame *entirely to its fine luscious white Wines*, which are made from, so-called, "over-ripe" grapes, as will presently appear.

PANORAMIC VIEW OF SAUTERNES.

Unlike the Médoc Wines, which are comprised in no fewer than eleven different communes, the grand white Wines fall into comparatively few communes, these being:—

Sauternes,
Barsac,
Bommes,
Preignac,
Fargues,

the relation of each to the other being shown by the reproduction on page 307 of an ancient register plan of the district of Sauternes. Sauternes, Barsac, Bommes, etc., taken together—or, rather parts of them—are commonly spoken of as "the Sauternes and Barsac district," from the fact that these communes, as already indicated, are given over almost entirely to the production of white Wines. The soil, hereabouts, differs from that of the Graves district, and, generally speaking, is a mixture of clay and gravel partly, and clay and chalk. Those who wish to have a more detailed description may note that at Château Yquem the top-soil is a mixture of clay and gravel upon a sub-soil of gravel, and what is termed "alios," a peculiar hard sand which chiefly occurs in the Graves district. At Bommes the soil upon the hill-tops is principally gravel, but more sandy in the plain and clayey near to the river Ciron; the sub-soil is formed of either clay or rock. In the communes of Preignac and Barsac the top-soil is either gravelly or argilo-calcareous upon a sub-soil of either clay or rock. Elsewhere, near the river, it is composed of alluvial earth upon a heavy clay sub-soil. The soil of the hills at Fargues is argilo-calcareous upon a gravel sub-soil. In the plain, thereabouts, the soil is a mixture of sand and gravel, and only the commoner Wines are consequently made.

The white Wines produced in the Gironde are considered by many most competent to judge to cede nothing in point of value to the famous red Wines we have already dealt with at some considerable length. These Girondine white Wines show just as much variation in quality and prices as the red Wines of Médoc and St. Emilion. In normal years the range has been stated to be from £16 to £240 per tonneau. The genuine Sauternes Wines are the most expensive, the cheapest French Wines coming from the Entre-deux-Mers

district. In this connection we may quote certain curious details that were given in the French newspaper, "L'Indépendance," respecting a royal banquet many years ago. At the grand banquet of Saint-Sébastien, specimens of the best Wines of France were put before his Catholic Majesty, the King of Spain. Burgundy, Médoc, Champagne, and Sauternes Wines were there to give the King an idea of the excellence and superiority of the French Wines. But as the King rarely drank, except Port, a flagon of Pichard-Lafaurie—one of the first Grands Crûs of Sauternes—was placed before him. The King, delighted with this Wine, desired to have some of it. It was the 1858 vintage, one of the best succeeded years of Sauternes. On enquiries being made, it was found that only a single hogshead then remained which the King acquired for the minimum sum of 6,000 fcs.. or 24,000 fcs. the tonneau. The writer of the paragraph quoted above took the occasion to remind his readers of the tonneau of 1847 Château d'Yquem which the Marquis de Saluces sold in 1859 for 20,000 fcs. to the Grand Duke Constantine, brother to the then Emperor of Russia, at the time of his visit to Bordeaux. It can therefore justly be claimed that the Grands Vins of the First Growths of Sauternes are Wines "fit for crowned heads." These observations have all the more force or point when we bear in mind the interest attaching to white Wines and their relatively greater consumption in recent years, due to our increased knowledge of dietetics. It is becoming more generally known that a light white Wine, somewhat dry, is beneficial for gouty subjects, whilst those people with whom the colouring matters—and with these matters the tannin of red Wines—disagree, a light Sauternes is dietetically suitable. The attention of Wine merchants to-day can also be directed to white Wines with greater emphasis, from the fact that a good many consumers of Hocks and Moselles have long since gone on to the consumption of French white Wines, although, owing to the effect of the war on vintage operations in some parts of France, it may be said, as Shakespeare did, in prophetic mood:—

> "Her vine, the merry cheerer of the heart,
> Unprunéd lies."—Henry V., v. ii.

the enforced cessation of operations through scarcity of labour, etc., having, with other concomitant factors, during the great conflict, resulted in a considerable advance in prices.

CADASTRAL PLAN OF THE COMMUNE OF SAUTERNES.

There are three classes of sweet Wines: (1) Wines which are naturally dry but have been sweetened by the addition of sugar, such as sweet, sparkling Wines. (2) Wines the fermentation of which has been artificially checked by the addition of Spirit, and which thus retain a certain proportion of the grape-sugar contained in the Must, such as Port Wine. (3) Wines made from grape-juice or Must containing so large a proportion of glucose or grape-sugar that the alcoholic fermentation cannot transform the whole of it into alcohol and carbon dioxide (carbonic acid) gas, such as certain

Sauternes, Palatinate Wines, Tokay, Spanish and Italian Wines.

In the Sauternes district, Wine-making is gone through on a totally different basis from that obtaining in the Médoc. For the best Wines, the white grapes of Sauternes, from at least two and sometimes three different species of vines, are considered ripe only when they appear wrinkled and rotten. The vintage, therefore, begins much later than in other regions. Again, the grapes are picked out more carefully and each berry is torn off from the bunch separately, and only when it is covered with a thin layer of "mustiness," termed *pourriture*. The vintage operations, of course, under these circumstances last a very long time.

CIX.—CHATEAU YQUEM.

PREMIER GRAND CRU, SAUTERNES.

Students of economic geography the world over are familiar with the terms " wheat belt," " cotton belt," etc., which denote areas particularly favourable to the production of wheat and cotton, whilst other select or favoured spots are responsible for various commodities, such as tobacco, spices, etc., and which do not seem to reach perfection anywhere else. Indeed, one of the most wonderful phenomena experienced in the vegetable world is that, outside one valley in Cuba, no soil has yet been discovered that can produce tobacco leaf of the same delicacy and aroma. The same observations would seem to apply to the growth of Wines, where, in the case of Clarets and Burgundies, we see some of world-wide celebrity coming from the Médoc and the Côte d'Or—the best among them from a few highly-favoured spots—and, taking sweet white Wines, from the so-called " Sauternes " district, again the finest among them from comparatively small, but extremely select areas. Without incurring the charge of exaggeration, in the case of Château Yquem we may truthfully say that outside its own particular sunny vineyards nothing has yet been found to produce white Wines of the same exquisite delicacy and excellence.

As early as the sixteenth century the Château Yquem was the property of a Bazadoise family, named d'Eyquem—hence the Château name—who were, in all probability, in some way allied to the Eyquem family, of Bordeaux, to whom belonged the celebrated author, Michel Eyquem de Montaigne, of " Essays " fame elsewhere referred to. In 1785, the property, by marriage of a member of the Sauvage-Yquem family, was

CHÂTEAU YQUEM.

brought to the illustrious family of Lur-Saluces. It is still in the possession of this noble family and belongs to the descendants of Monsieur le Marquis B. de Lur-Saluces, who died in 1867.

The name, however, in the course of the family history, has been differently spelt, and we find variations such as "d'Iquem," etc., as witness the lines:

Lá les vins les plus fins de Sauterne et de Bomme
Vont aux nobles chasseurs prodiguer leur arome,
Le vénérable Iquem parait au premier rang;
L'Iquem, si savoureux, si limpide et si blanc,
Qui porte le cachet de sa noble origine,
Et brille, transparent, comme une aigue-marine.

"D'Yquem," since some years now, has been popularly shortened to Yquem.

From the heights of Sauternes and from the Castle of Yquem a splendid view of the Valley of the Garonne is obtained, and it is generally conceded to be one of the finest

landscapes in Europe. The Château itself is considered to be a fine example of sober, medieval architecture, the estate, which surrounds the castle, comprising about 148 hectares (or 370 acres), of which 90 hectares (225 acres) are planted with vines. Of the latter, a considerable proportion is devoted to white Wines, and produces the "Premier des Grands Vins de Sauternes—the premier de vins blancs du Monde." It is the finest naturally sweet Wine produced in the world, and we notice that an old writer on French society starts off by referring to Château Yquem—even before Lafite—saying: "The Château Yquem belongs to the old family of Lur-Saluces." It has also been truly remarked that the excellence

of Yquem is due both to nature and to the art of man. The soil of the vineyard is a remarkably suitable mixture, the top soil consisting of clay and gravel upon a subsoil of gravel and *alios*—that peculiar sand already stated to be characteristic of the Graves district. The aspect, too, is all that can be desired, whilst the experience of many generations has taught the hereditary growers the exact proportions of the different vines which should be grown to obtain the most perfect result, the vineyards being planted in the proportion of two-thirds of Sémillon to one-third of Sauvignon.

The sweetness and alcoholic strength of the Wines depend upon the state of the grapes and the care used in their picking at the vintage time. At Château Yquem the grapes generally reach a higher degree of perfection than at a neighbouring Château, almost equally well-known. The degrees of alcohol per volume in the new Wines vary only between 14.5 degrees and 15.0 degrees, taking averages of a number of years.

Production at Château Yquem, as at other Châteaux, naturally varies from year to year, according to circumstances, and the following table will give a very fair idea of the ordinary variations:

Year	1847	1848	1849	1850	1851	1852
Tonneaux	160	150	140	90	100	60
Year	1853	1854	1855	1856	1857	1858
Tonneaux	55	18	32	18½	24	110
Year	1860	1863	1872	1880	1888	1893
Tonneaux	140/180	180	140/180	40	200	240
Year ...1896	1897	1900	1903	1909	1910	1911
Tonneaux 200	50	200	20	60	36	54

The Château Yquem Wines have, since some considerable period, been universally adjudged the most celebrated and the most expensive of all French white Wines, and their reputation, for at least half a century, has assumed such dimensions that in our own times the trade seeks them at what may be deemed fabulous prices. The vintages from time immemorial have been sold direct to the principal market houses of Bordeaux. The prices paid for the new Wines used to vary in the same proportion as the quality and, to a certain extent, scarcity of the Wines produced each year; but this is no longer so, in many cases, since the custom of " abonnement " has been introduced. Before 1861 the Wines at Yquem were not equalised—that is to say, the Wines of each pressing were sold

on their own intrinsic merits. The quality of Sauternes Wines depends to a large extent upon the condition of the grapes when picked, so that the pressing of one day's berries may differ from the next day's pressing. Formerly the Wines on this estate were sold strictly according to the excellence of each pressing, which was known as "tête," "centre," "queue," or "ensemble," hence the expression "Yquem Tête," occasionally quoted in some price lists. In those days

the first rows or series (rangs) might only fetch £80 per tonneau, whilst the second series realised £120, and the fifth and sixth series fetched as much as £200 and £240 per tonneau. The new Wines of the years 1859, 1861, 1884 and 1890 were sold at 6,000 francs the tonneau, "en premier" (£48 per tonneau) and attained at the end of a few years as much as 10,000 francs, but the 1902 vintage only realised £48 per tonneau. The vintages 1908 and 1909 were sold "a l'abonnement" by thirds to Messrs. Barton and Guestier, Messrs. J. Calvet and Cie., and Messrs. Eschenauer and Cie., the last-mentioned vintage especially having been much sought after on the London market. Other large buyers of Yquem during the last fifteen years were Messrs. J. Latrille Fils, Schröder and Schyler, Richard and Muller, Paul Dubois and Cie., Cruse, Mateo Petit Fils, Mestrezat and Cie., Eyber, Wustenberg, Journu, Marceau, Rosenheim, Colin, Flouch Vial, and Kressmann. Messrs. L. Rosenheim and Fils had the *sous-abonnement* of certain vintages.

It has already been mentioned that a tonneau of the 1847 Yquem was sold to the Grand Duke Constantine, brother of

the Emperor of Russia. An old French trade paper, commenting on the high price sometimes realised by these magnificent white Wines, says of this particular transaction:

> "Ceci nous remet en mémoir le tonneau d'Yquem de 1847, que M. le Marquis de Saluces vendit 20,000 fr. en 1859, au Grand duc Constantin, frère de l'Empereur de Russie, lors de son passage à Bordeaux."

which is said to be the highest price ever realised by any French white Wine; and for the benefit of the curious we may state that the price of Château Yquem in bottle often exceeds 20 and 25 francs, and sometimes attains 40 and 50 francs. The Yquem Wines being naturally sweet, quite unique, and of unsurpassed excellence, have not failed to gain the highest awards at all exhibitions, and to detail them would be a work of supererogation.

It is now some appreciable time since Château Yquem was obtainable *not* Château bottled, and interesting investigations have been made into the question. According to some authorities, Château bottling is supposed to have been commenced in 1847 at Lafite. It is not so certain about Yquem, but, at any rate, Yquem was among the earliest to adopt the practice, and we understand it was only in 1876 that the whole crop, as distinct from "tête," "centre," or "queue" (previously referred to) was equalised and given a uniform Château bottling to the whole vintage. It is, of course, now regularly carried out.

CX.—CHATEAU LATOUR BLANCHE.

PREMIER CRU CLASSE, BOMMES, SAUTERNES.

To attempt to define a "good" white Wine, or even to try to enumerate its characteristics, would probably be regarded as the height of presumption by the average connoisseur of these important adjuncts of the dinner table, since each individual consumer of fine Wines is surely a law unto himself on this particular point. And to a very great extent he is perfectly logical in his contention, for a Wine—whether it be red or white—regarded as ideal by one man is probably quite unpalatable, or rather let us say, unsuitable to another.

There can be no question of *unpalatability*, however, in the case of "Les Grands Vins Blancs de la Gironde," whatever other characteristics may or may not be desired by the consumer. It is by no mere coincidence that the second of the grand white Wines we are called upon to deal with happens to be the Chateau Latour Blanche, for the Wines of this magnificent Château have long enjoyed a reputation exceeded only by that of Château Yquem, and in the famous classification of 1855, it was, in fact, placed at the head of the 1ers Grand Crûs de Vins Blancs immediately after the stately Yquem. It is also worthy of remark that forty years later Château Latour Blanche was selected as the place for the grand banquet given to the Lord Mayor of London by the important "Comite Girondin."

Château Latour Blanche is one of the five First-Growth Wines produced within the Commune of Bommes. The Château itself is splendidly situated on a hillock upon the right bank of the River Ciron—on soil, as one may well conclude,

PANORAMIC VIEW OF A PART OF THE VINEYARDS.

eminently suitable for high-class white Wines—consisting as it does, especially on the hilltops, of gravel, becoming more sandy in the plain, and clayey near the river.

The earliest proprietor we have been able to trace was Madame Veuve Focke, who held the estate in 1860. It afterwards passed into the possession of Monsieur Daniel Osiris, who, in 1907, bequeathed it to the French Government, who are the present proprietors.

The size and importance of the vineyards may be gathered from the fact that they cover nearly 65 hectares (162 acres) in extent, about 40 hectares (or 100 acres) being planted with vines, the remainder being fertile land, meadows, etc. These figures show a relatively greater proportion of *vineyard* than those formerly obtaining. The two species of Wines yielding the best grapes for making fine Sauternes Wines are the Sauvignon and the Semillon—a third species (the Muscadelle) being also used, but in much smaller proportion. The vines formerly employed are shown by the following lines:

> De Rayne ou le Vigneau, le Coutet de Barsac,
> Le Clémens, le Mirat, le Duroy de Preignac,
> Et celui dont la séve est si douce et si franche,
> Qui croit sur le coteau fameux de *la Tour Blanche,*
> Dont le sucre onctueux, le parfum délicat,
> Trahit le Sauvignon et le surfin muscat.

Production at Château Latour Blanche for about twenty years is given in the following table:—

Year	1860	1863	1872	1881	1893
Tonneaux	50	55	45	40	35
Year	1897	1898	1899	1900	1901
Tonneaux	15	40	32	80	40
Year	1902	1903	1904	1905	1906
Tonneaux	30	12	40	35	20
Year	1907	1908	1909	1910	1911
Tonneaux	50	35	19	20	18
Year	1912	1913	1914	1916	
Tonneaux	40	30	25	40	

The average annual production is now reckoned to be about 35 tonneaux.

Many distinctions have been gained by the Latour Blanche Wines, commencing with *Gold Medals*: Bordeaux, 1859 and 1865; Paris, 1867 and 1878; London, 1885 (with

special mention); Antwerp, 1885 (only gold medal); Tunis, 1887; Paris, 1889; Lyons, 1894. *Diplômes d'honneur*: Nice, 1884; Toulouse, 1886; Le Havre, 1886. *Bronze Medal*:

ENTRANCE TO "CUVIER AND CHAIS."

London, 1862. *Silver Medal*: Hamburg, 1863. *Grande Médaille d'honneur*: Amsterdam, 1895. At Paris in 1900 it was *hors concours*.

THE BOTTLE LABEL.

The principal purchasers of the Wines in recent years have been the following:—Adet, Seward and Cie., H. and C. Balaresque, Barton and Guestier, Beylot and Cie., H. and O.

Beyerman, Ed. Blanchy, J. Calvet and Cie., Clossmann, Colin and Fils Frères, Cruse and Fils Frères, P. Dubois, Dubos Frères, Eschenauer and Cie., Eyber, Faure Frères, Flouch Frères, Galibert and Varon, J. L. Garros, De Gernon, A. Guilhou Frère ainé, Gurchy, Journu Frères, Kappelhoff and Cie., Kehrig and Legarde, Keyl and Cie., E. Kressmann and Cie., De Laage, A. Lalande and Cie., Latrille and Ginestet, A. de Luze and Fils, Marcelin Marceau, Paris and Damas, L. Rosenheim and Fils, Schröder and Schyler, Wustenberg and Teyssonnière.

Château bottling is carried out on the estate.

CXI.—CHATEAU LAFAURIE-PEYRAGUEY.

PREMIER CRU CLASSE, BOMMES, SAUTERNES.

The Château Lafaurie-Peyraguey is another of the First Growth white Wines domiciled in the famous commune of Bommes, and must not be confused with any other growth of similar name.

The estate is situated upon the series of hillocks, of varying heights, upon the right bank of the River Ciron. Up to comparatively recent times it was styled "Château

Peyraguey (or Peraguey). In the seventeenth century it formed the property of President de Pichard, but in 1794 was sold as national property to a Monsieur Lafaurie—hence the aforetime name of Pichard-Lafaurie. Monsieur Lafaurie was a distinguished Wine grower, and largely established the name and fame of the Growth we are now studying, making it one of the best in all France. After being held for some

time by his widow, Madame Veuve Lafaurie, to give her her French cognomen, it became, in 1860, the property of Monsieur J. Saint-Rieul-Dupouy, who, in turn, sold it to the Count Duchatel, his heirs, at a later period, parting with it, about 1881, to Messrs Farinel and Grédy. It now belongs to Monsieur Frédéric Grédy. In 1913, Monsieur Frédéric Grédy bought and added to the estate the neighbouring "Barrail Peyraguey," with a yearly production of six to eight tonneaux. The estate is planted with the very best vine stocks, and cultivated with the greatest care, on the most up-to-date lines. Its Wines are full of finesse, smooth, and flavoury, and are much in request by the trade and consumers practically the world over.

Production, under Monsieur Lafaurie, Senr., in 1867 was as high as fifty-five tonneaux, the average being well maintained by his successor. In 1893 it was twenty-five tonneaux, and in 1899 eighteen tonneaux, but is now reckoned to produce annually about twenty-five tonneaux. The yields for the years from 1847 to 1858 were as follow:—

Year	1847	1848	1849	1850	1851	1852
Tonneaux	65	60	50	45	40	20
Year	1853	1854	1855	1856	1857	1858
Tonneaux	25	$4\frac{1}{2}$	13	$4\frac{3}{4}$	11	36

Château bottling on this estate is carried out in approved years.

CXII.—CHATEAU DE RAYNE-VIGNEAU.

PREMIER CRU CLASSE, BOMMES, SAUTERNES.

All the five classed white Wines produced in the commune of Bommes are First Growths, the Château de Rayne-Vigneau being among the select few. It is one of the most famous after Château Yquem—indeed, Château Vigneau (as it is now more frequently styled), at the Universal Exhibition of 1867, easily beat the best and most famous Rhine Wines specially chosen for the solemn "match." And this, notwithstanding the interesting fact that, as we learn from a local authority, "the president of Class 73, who came from Rhenish Prussia, himself selected the two bottles of Rhine Wine that were brought to compete. Twenty of the most experienced tasters of all the groups—among whom were the German delegates—were the judges. Two glasses containing the two competing Wines were put before them without any indication of what they were, and the votes were taken. They were unanimous, and the victorious Wine was acclaimed without dispute to be the famous Sauternes." The report of the Commission adds, "It is unnecessary to remark that it was afterwards confessed the Rhine Wine came from a single hogshead made from grapes chosen berry by berry out of an entire vintage."

The estate was formerly the property of Madame Veuve de Rayne (hence the incorporation of this name in the title). In 1860 it was held by Monsieur Gabriel de Pontac, whilst it now belongs to his successor Colonel Vicomte A. de Pontac. The magnificent Château is situated in a fine estate of 100 hectares (225 acres), about two-thirds being given over to the cultivation of the vine. The soil is clay and gravel, on

which the choice white vines, most expertly cared for, flourish exceedingly. On such a foundation Wine-making is, of course, carried to perfection. As illustrative of the care taken it may be mentioned that an exact record of the alcoholic strength of the new Wines made at Château Vigneau has been kept ever since the year 1840. The high average strength of these magnificent Wines is shown by the following table taken from a paper published by Mr. André Simon, to whom we are indebted for much information in this and other sections :—

1 year 1875	gave Wine with	17	degrees.
1 year 1870	,,	16	,,
1 year 1851	,,	15½	,,
11 years (including 1893 and 1911) ...	,,	15	,,
1 year 1849	,,	14½	,,
35 years (including 1864, 1865, 1869, 1900, 1904, etc.)	,,	14	,,
1 year 1912	,,	14½	,,
21 years	,,	13	,,
1 year 1910	,,	12	,,

which gives 14 degrees of alcohol as the average of seventy-three years. However, the same writer is very careful to point out that the alcoholic strength of a new Wine is not everything. " When dealing with Sauternes Wines we have to remember that they should have some fair proportion of sugar left after they contain all their alcohol. The density must be taken into consideration, that is to say, the difference between the weight of the new Wine and the weight of the water reckoned as 0. Experience has shown that the finest Wines of Sauternes are those of which the alcoholic strength and density were proportionately high when the Wines were new, that is, immediately after the fermentation had ceased. Thus in 1864 and 1865, as shown by the above table, the new Wines at Château Vigneau were both good, having registered 14 degrees alcoholic strength and 5 degrees density. The Wines of this estate made in 1904 and 1908 also registered 14 degrees and 5 degrees respectively, which may be considered a very good proportion of both alcohol and sugar. In the year 1893 the alcoholic strength was 15 degrees and the density only 3 degrees. The Wines were fine, but there was a deficiency of sugar compared with the alcoholic strength, and the consequence is that such Wines have not fulfilled the promises they first held out. A like result may be expected from reverse conditions, such as obtained in 1906, when the

density was 7 per cent., but the alcoholic strength was only 13 per cent. In this case there was an excess of sugar, and although it is better for a Sauternes to have an excess rather than a lack of sugar, the best results are obtained when sugar and alcohol are present in their proper proportion."

Production, for twenty-three years, is shown in the following figures:—

Year	1847	1848	1849	1850	1851
Tonneaux	60	65	50	50	35
Year	1852	1853	1854	1855	1856
Tonneaux	20	20	4½	16	10
Year	1857	1858	1860	1863	1872
Tonneaux	14	48	50	60	60
Year	1881	1898	1909	1910	1911
Tonneaux	50	40	22	28	28
Year	1912	1913	1914		
Tonneaux	35	60	50		

An average of about fifty tonneaux is now produced.

Needless to say the Rayne-Vigneau Wines have gained the highest distinction at the leading exhibitions whenever shown, early awards being gold medals in 1867 and 1878, and they

are much sought after in the trade, the following being the principal purchasers during the last quarter of a century:—

Messrs. Arcin and Cie., Audinet and Cie., Barton and Guestier, Bonnefon and Cie., Bertrand and Cie., J. Calvet and Cie., Cruse and Fils Frères, Descas and Cie., Eschenauer and Cie., Louis Garros, Galibert and Varon, Nathaniel Johnston and Fils, Journu Frères, Kappelhoff and Cie., Kressmann and Cie., Lalande and Cie., Latrille and Cie., De Luze and Fils, Marceau and Cie., L. Rosenheim and Fils, De

Sèze and Fils, Schröder and Schyler and Cie., Verdier, Teyssonnière, de Gramont and Cie.

Château bottling is carried out on the estate. Prior to 1858 no Château bottling was allowed, and since then only part of the yield has been granted what is known in the trade as the "Mise du Château," so often seen on labels. In good years the proportions at Rayne-Vigneau, bottled at the Château, vary from a quarter of the whole vintage, as with the year 1900, to four-fifths of the whole, as in the case of the 1904.

The label, capsule and cork brand show the crest and arms of the distinguished proprietor.

CXIII.—CHATEAU SUDUIRAUT.

PREMIER CRU CLASSE, PREIGNAC, HAUT SAUTERNES.

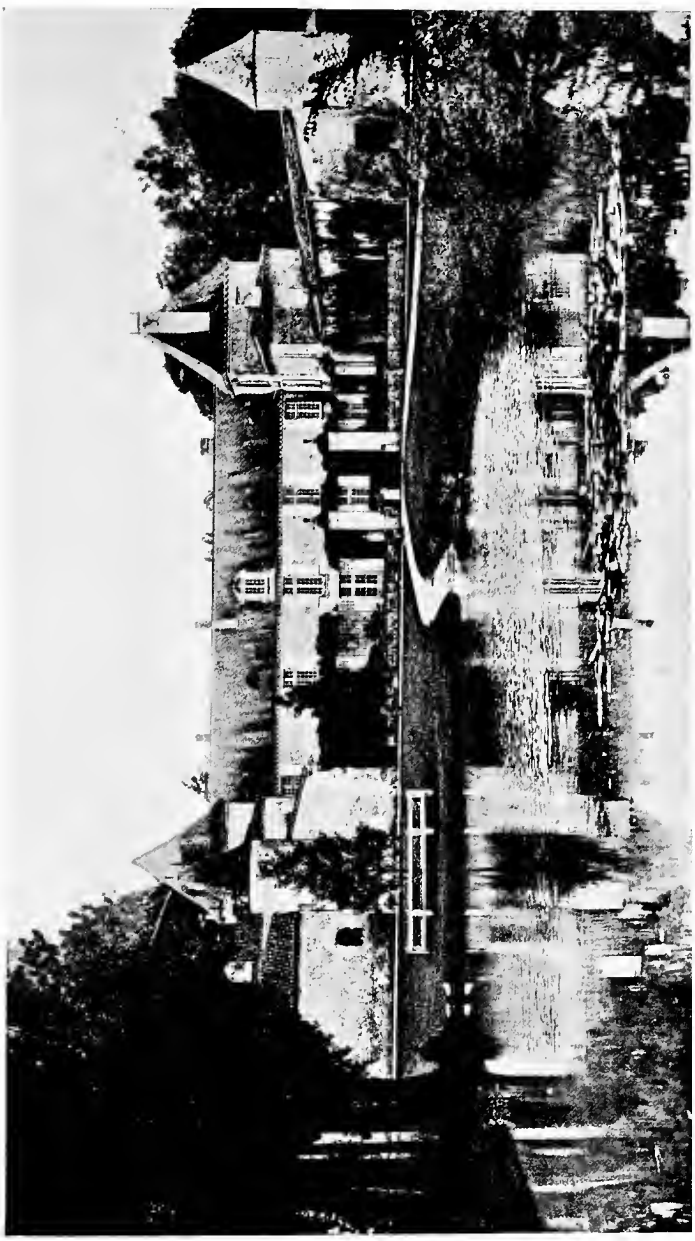
As the words of the poem by Biarnez were left by him:

> De Rayne ou le Vigneau, le Coutet de Barsac,
> Le Clemens, le Mirat, *le Duroy* de Preignac.

it is highly probable that only the painstaking investigator would recognise "le Duroy" as the forerunner of the Château Suduiraut.

The Château Suduiraut, formerly called "Cru du Roy," or the King's Growth, is situated in the commune of Preignac, the district being sometimes termed Haut Preignac. The River Ciron, continuing its course towards the Garonne, leaves the commune of Bommes in a north-easterly direction, and runs through Preignac before reaching Barsac, so that the Château is admirably situated. It is without question from all points of view one of the finest estates in the commune, and in fact throughout the Gironde. Up to the end of the 18th century it formed the property of the old family of Suduiraut, afterwards passing into the hands of Monsieur de Castelnaud (Pugneau), who acquired it in the early years of the 19th century. Other proprietors have been Monsieur Guilhot and his heirs, the brothers Guilhot (1860-1873), then followed Monsieur Henri Rabourdin, but it now belongs to Madame E. Petit de Forest.

In size it is some 200 hectares (or 500 acres) in unbroken tenure. Of this magnificent holding 109 hectares (270 acres) are covered with very fine vineyards—stretching towards the south as far as those of the celebrated Yquem, which it will



CHATEAU SUDUIRAUT.

thus be seen to adjoin—and are planted with the very finest vine-stocks in the proportion of three-fourths Semillon and one-fourth Sauvignon. The vines are generally trained on wires, and the most assiduous care is devoted both to cultivation and Wine making, the former shown by the fact that, gradually, the entire vineyard has been reconstituted with grafted American plants, this reconstitution being effected with the object of maintaining the high quality of its produce. About ninety hectares (225 acres) of the estate consist of meadow-land, wood or forest, labourers' cottages, and farm buildings, ten hectares (25 acres) being allotted to the Château, offices, etc., the cellars being extremely well organised.

The Wines, usually of a beautiful straw colour, single themselves out by their aroma and softness and exquisitely delicate and delicious flavour, whilst they can be safely and profitably kept for long periods. Red Wine has always, to some extent, been made on the estate. It is a Red Graves, going by the name of Château Castelnaud. The vineyard of the Château Castelnaud consists of about fifteen hectares (37½ acres), and is planted with very choice red vines. About thirty tonneaux are produced annually.

The Suduiraut vineyard enjoys a very ancient reputation, and the Wines from the earliest times have always been considered as " Premiers Grands Crus," amply proved by ancient documents still in existence, and showing the high prices realised.

Château Suduiraut is reckoned to produce an average of 100 tonneaux of exceptionally fine white Wines per annum.

The early decades, 1847 to 1867 (the latter year, by the way, yielded only half a vintage) show an average of about sixty tonneaux yearly. In 1909, eighty tonneaux were made, and in 1910 and 1911 twenty-three tonneaux and forty tonneaux respectively.

The remarkable state of cultivation of this vineyard, already sufficiently well indicated in the aforegoing remarks, has rendered it a model, and obtained for it the highest awards, among them being the Ministerial gold medal in 1867; first prize (objet d'art) of the Conseil de la Gironde in 1887; gold medal Comice de Podensac 1890; grand gold medal of the Commission du Concours Régional 1897, held at Bordeaux; gold and silver medals at other exhibitions, such as Paris, 1867, 1878, 1879, 1889, etc.

The following is a list of direct purchasers of the Château Suduiraut (white Wines):—Messrs. Adet, Seward and Cie., H. Balaresque, Barton and Guestier, J. Calvet and Cie., J. Chaigneau, Colin and Cie., Cruse and Fils Frères, Delor, Descas Père and Fils, Dubos, Eschenauer and Cie., Eyber, Flouch Frères, Les Neveux de Galibert and Varon, J. L. Garros, Gizard, Guilhou Frère ainé, G. Gurchy, N. Johnston and Fils, Journu Frères, Kappelhoff and Cie., A. Lalande and Cie., Latrille, De Luze, M. Marceau, Mestrezat and Cie., Richard and Muller, L. Rosenheim and Fils, Sèze Schröder and Schyler and Cie., Wustenberg and Teyssonière; whilst the red Wines of the Château Castelnaud have been purchased by Messrs. Bellet, Carsoule, Clignac, Eschenauer and Cie., Journu Frères, Kappelhoff and Cie., Kressmann, Ch. Lascoste, Marceau and Moreau.

Château bottling is carried out on the estate.

CXIV.—CHATEAU COUTET.

PREMIER CRU CLASSE, BARSAC.

The First Growth of the district of Barsac is the Château Coutet. It must not be confused with growths of similar name, there being another Château Coutet, also a Premier Cru, to be found in the St. Emilion district—the latter, of course, a red Wine—whilst there is, further, a "*Domaine* de Coutet." The necessity for differentiation seems to have arisen early, for we find the bard of the Gironde refers to this famous white Wine as "the Coutet of Barsac."

We mention this because, as Wine merchants well know, customers are sometimes not so explicit as they might be. However, on this side of the Channel the Château Coutet, Barsac, is particularly well known, and even without the qualification

"white Wine" it is almost certain to be the Château Coutet ordinarily demanded by customers.

Together with much other property, the Château Coutet, Barsac, formerly belonged to the celebrated Filhot family, who have transmitted it, by marriage, to Monsieur le Marquis Amedee de Lur-Saluces, and it is now owned by him.

The estate comprises some thirty hectares (about 75 acres), all of which are given over to the cultivation of the white vine, producing the very best Wines in Barsac, and which have earned for the estate the highest awards at exhibitions wherever shown. The property is ably managed by Monsieur Emile Garros, who has succeeded his father and grandfather

in this important position, so that, being brought up in an atmosphere of Wine growing, he has been able to effect improvements from time to time to the corresponding benefit of the fine estate under his charge.

The vintages at Château Coutet have always been sold direct to first-class houses in the Bordeaux trade, among the leading buyers being Messrs. Cruse Fils Frères, Barton and Guestier, Calvet and Cie., Eschenauer, Journu, Rosenheim, Dubos, Garros, Dubois, Schröder and Schyler, Min. Marceau, H. Toursier and Cie., Beyerman, De Vial, Turpin and Riout, and Mestrezat.

Production at Château Coutet is, normally, an average of about fifty tonneaux per annum. The average, however, has been lower of late, owing to comparatively recent years having worked out at averages of nineteen tonneaux only. Figures for various years are shown in the following table:—

Year	1847	1848	1849	1850	1851	1852	1853
Tonneaux	95	85	75	50	40	30	25
Year	1854	1855	1856	1857	1858	1863	1872
Tonneaux	2½	14	13	9¼	35	120	100
Year	1881	1898	1899	1893	1909	1910	1911
Tonneaux	40	40	50	60	30	6	21

Château bottling is carried out in all approved years, the 1913, 1914 and subsequent vintages being reserved entirely for this purpose.

CXV.—CHATEAU CLIMENS.

PREMIER CRU CLASSE, HAUT BARSAC.

Château Climens is the second among the First Growth Grands Vins Blancs situated at Barsac. Formerly the property was named "Climenz-Lacoste."

The town of Barsac is, by road, some twenty-four miles from Bordeaux. It is a more or less important port on the

River Garonne, at the mouth of the Ciron. We learn from a reliable source that even so long ago as A.D. 1290 there is a record in the Guildhall Letter Books of the Barsac merchants coming to London to sell their famous Wines. These are

divided into two distinct categories, namely, those made from the hillside vineyards farther away from the River Garonne, or Haut Barsac, and those made from the lower vineyards nearer the river. The Wines from Château Climens, of course, fall into the first mentioned category, and are among the finest in the district.

In 1860, the estate, consisting of some 25 hectares, situated on magnificent *argilo-calcareous* slopes, belonged to Monsieur Elie Lacoste, hence the appearance of this name in the aforetime title "Climenz-Lacoste," but in 1871 it was purchased by a Monsieur Alfred Ribet, who effected considerable improvements in the vineyard. Fourteen years later it became the property of Monsieur Henri Gounouilhou, who has held it ever since, also effecting very important improvements in keeping with his reputation as a distinguished Wine-grower. During his proprietorship the estate has passed through some trying times, as Monsieur Gounouilhou has had to combat the dread scourge phylloxera, but the reconstitution of the affected parts of the magnificent vineyards or *clos* (there having been three of these) has, of course, long since been thoroughly completed. The vines planted consist of Semillon, Sauvignon, and Muscadette, the first-mentioned variety forming by far the largest proportion. Quality has never been sacrificed—at least with Monsieur Gounouilhou—for mere quantity, so that whatever quantity is now produced in any particular year represents the best possible quality of Château Climens for that year. The output for certain years is shown in the following table:—

Year	1847	1848	1849	1850	1851	1852
Tonneaux	60	65	55	40	35	20
Year	1853	1854	1855	1856	1857	1858
Tonneaux	20	1½	6	5½	7¼	32
Year	1863	1871	1881	1885	1893	1900
Tonneaux	60	70	30	80	70	40

and the annual average is now calculated at the last-named figure.

The Wines have, since the very earliest period, enjoyed a practically world-wide reputation, and are increasingly sought after by the trade. They have gained awards wherever exhibited, the Wine shown in 1878 having secured a gold medal. At the Concours Régional, held at Bordeaux in 1897, Monsieur

Gounouilhou was presented with a work of art for, as the award runs, "the rapid execution of a well-matured plan for the reconstitution of an important vineyard and its buildings and dependencies," whilst at the exhibition of Bordeaux, 1907, the Growth obtained a grand prix.

Château bottling is carried out on the estate in approved years, the 1913 vintage, for instance, being reserved entirely for that purpose.

The principal buyers of the Wine between 1893 and 1909 included Messrs. J. Calvet and Cie., A. de Luze, Delor, Johnston, Barton and Guestier, Rosenheim, Eschenauer, Cruse, Sichel, Schröder and Schyler, Latrille, etc.

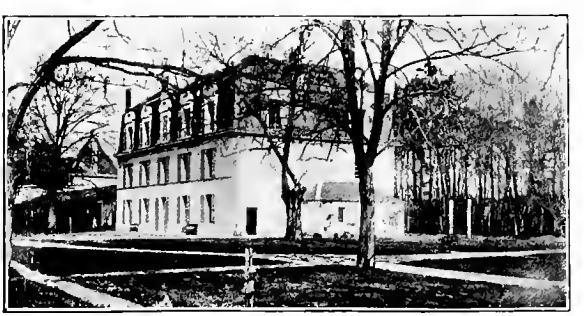
CXVI.—CHATEAU GUIRAUD.

PREMIER CRU CLASSE, HAUT SAUTERNES.

Next to Château Yquem, the best Wines of the commune of Sauternes are those from Château Guiraud.

It is, of course, a First Growth, and produces what are universally judged as exceedingly fine white Wines, renowned as much by their bouquet, *finesse*, and body as by their remarkable development and power of keeping well in bottle.

The property is well situated between the Château Yquem estate and the village of Sauternes, and was, in old times, styled "Château Bayle," hence the description "Château



Bayle (Guiraud)." In 1893 the estate consisted of 180 hectares, but now consists of about 200 hectares, and is apportioned into sixty-five hectares meadow and cultivated land, seventy-five hectares of trees, and sixty hectares under vines. Formerly the vineyard was much more extensive, but only those parts are

now devoted to the vine which are the very best for this particular purpose. The vinestocks are nearly all Sauvignon or Sémillon. The Château and grounds have been much improved of late years. Naturally, with such a famous property the best methods of cultivation are strictly followed, so that the Wines are always extremely well succeeded, given favourable weather conditions.

Among the early proprietors of Château Guiraud we find the names of Guiraud, Dupons, Solar, and others, but the estate has been in the hands of the Bernard family since 1862 It now belongs to the heirs of Monsieur P. Bernard.

The following table will give an idea of the output at Château Guiraud since 1847:—

Year	1847	1848	1849	1850	1851	1852
Tonneaux	90	70	55	50	60	30
Year	1853	1854	1855	1856	1857	1858
Tonneaux	30	6	14	1½	12	68
Year	1863	1872	1887	1888	1889	1890
Tonneaux	80	60	40	54	50	36
Year	1891	1892	1893	1894	1895	1896
Tonneaux	55	45	151	100	37	60
Year	1909	1910	1911	1912	1913	1914
Tonneaux	35	20	30	30	50	60

The average per annum is now reckoned as eighty tonneaux, the Wines being sold to leading houses in the Bordeaux trade.

Needless to remark, from the record of the Wines and the care bestowed upon them, they have secured many awards. In 1874 the estate was awarded the gold medal of the Société d'Agriculture de la Gironde; gold medal, Paris Exhibition, 1878; grand prix, Paris Exhibition, 1900; St. Louis, 1904, and Liége, 1905. Coming down to recent years we find the Wines of Château Guiraud were, at the exhibition held at Bordeaux, 1907, *hors concours*, on account of Monsieur Maxwell (one of the proprietors of the estate) being a member of the distinguished jury. The estate was awarded an *objet d'art* by the Minister of Agriculture in the competition of 1910.

As with other high classed growths, the Guiraud Wines are bottled at the Château only in years of good vintages, and when not approved for Château bottling they are sold under

the name of Cru La Serre, or even without a name at all, according to the quality.

Buyers of the Guiraud Wines include:— 1900, Cruse and Fils Frères; 1901, J. Calvet and Cie.; 1902, Eschenauer,

Latrille, and Cruse; 1903, A. Delor and Cie.; 1904, Calvet, Guestier, etc.; 1905, Barton and Guestier; 1906, Calvet, Eschenauer, Schröder and Schyler, Versein, Marceau, Delor, etc.; 1907, Maurel, Eschenauer; 1908, Lalande, Eschenauer.

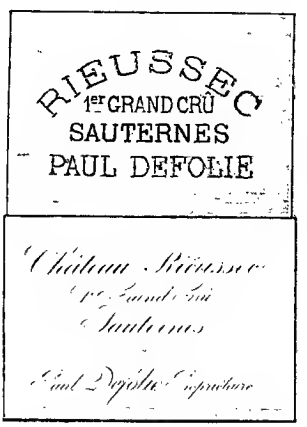
CXVII.—CHATEAU RIEUSSEC.

PREMIER CRU CLASSE, FARGUES, SAUTERNES.

The commune of Fargues is situated to the east of Sauternes and south of Preignac. It produces annually about 200 tonneaux of white Wines, and 150 tonneaux of red Wines, of various degrees of quality. In addition to these there are produced on an average every year some sixty to eighty tonneaux of white Wine from the vineyards of Château Rieussec, which is ranked as a Premier Grand Cru of Sauternes. This production from Château Rieussec is not only an important contribution to the total but the Wines are adjudged to be extremely fine.

The Rieussec estate is contiguous to that of Château Yquem, and is really situated in the communes of Fargues-de-Langon and of Sauternes. It comprises sixty-five hectares, forty of which are devoted to the cultivation of white vines. A change of proprietorship took place in 1846, when four hectares of the estate were vacant, and afterwards united to the Cru Peixetto, in the commune of Bommes, which was thenceforward sold

under the brand "Peixetto Rieussec." At the time of the 1872 vintage the four hectares just referred to were bought back by the then proprietor of Château Rieussec, Monsieur Charles Crépin (who succeeded a Monsieur Mayé), Monsieur Crépin having the sole right from that time to the mark "Rieussec." In 1892 Monsieur Paul Defolie, a relation of Monsieur Charles Crépin, became proprietor of the Rieussec estate, and applied himself very strenuously to the work of reconstituting the vineyard with fresh vine-stocks—Semillon and Sauvignon being grafted on choice American vines. In 1895 Monsieur Defolie acquired and incorporated the neighbouring estate of Louison. The present proprietors of Château Rieussec are Messieurs Edgar and Marc Bannel, of Langon, who purchased the entire estate in March, 1907. These gentlemen also own the Clos Caillavet, at St. Pierre de Mons, near



Langon, which estate produces eighteen tonneaux of white Wine annually ; the Clos Arnaud Jouan, at Cadillac-sur-Garonne, producing twenty tonneaux of white Wine per annum ; the Clos de Cantegril at Cabanac, the Château de-Castelnau de Cernes and La Trougne-Lesplemes, at St. Symphorien.

The vineyards of Rieussec are well set on the summit of low-lying hills dominating the left bank of the River Garonne, which, coupled with the fact that the soil is splendid, and that the vines are in a perfect state of culture, leads to the making of Wines of almost unsurpassed excellence, given favourable atmospheric conditions.

As already indicated, production at Château Rieussec now averages some sixty tonneaux per annum. The quantity produced in 1909 was thirty tonneaux, in 1910 seven tonneaux, and in 1911 forty tonneaux.

The Château Rieussec Wines, with their world-wide reputation, are naturally much sought after by the trade, and have been purchased at different times by Messrs. Dubois, Flouch, J. L. Garros, Eschenauer, Lichtwitz, Schröder and Schyler, Barton and Guestier, Dupont, Latrille, Lebègue, G. Paillere, Matéo Petit Fils, Dupuy, Ginestet, Pockwitz and Beermann, etc. Gold medals were gained in 1878, 1882, and 1889.

Château bottling is carried out at Château Rieussec, the facsimile showing the label used for the 1906 vintage, when Monsieur P. Defolie was proprietor.

CXVIII.—CHATEAU RABAUD-PROMIS.

PREMIER CRU CLASSE, BOMMES, SAUTERNES.

If we glance at the old list of what is, in the Bordeaux trade commonly referred to as the "Classification of 1855," we shall there find a Château Rabaut or "Rabaud" (sometimes spelt "Rabeaud").

The estate is extremely old, even when considered in relation to properties held—as many of the grand old French

CHATEAU RABAUD-PROMIS.

Châteaux usually are—in the same hands for long periods, in some cases extending into centuries. Ancient records show that the Domaine (or estate) de Rabaud, with vineyards covering no fewer than eighty-five acres, was brought, in 1660, by

marriage of Marie Peyronne de Rabaud to Me. Arnaud de Cazeau, and held by their descendants up to 1819, when Monsieur Pierre Hubert de Cazeau, Mayor of Bommes, sold it to Monsieur Deymes. In 1864 it was bought by Monsieur Henry Drouilhet de Sigalas *père*, but half of it was re-sold in December, 1903, by Monsieur Gaston Drouilhet de Sigalas to Monsieur Adrien Promis, who is the present proprietor.

The Château itself, of which we give a view, was constructed in the reign of Louis XVI., and is situated at the confluence of the valleys of the Garonne and of the Ciron, on a hillock, from where the eye can delight in a panorama of fifty kilometres extent. The property includes a splendid vaulted cave or cellar, with *cuvier* admirably arranged. All the old Wines in reserve are retained in this vault. The vineyard now consists of some twenty hectares, being situated on the right bank of the River Ciron, on a series of hillocks or slopes of varying height and magnificent for the cultivation of the white vine, not only as regards soil, but position, in that perfect maturity of the grapes is always reached. A small proportion of the Muscadelle grape is cultivated among the Sémillon and Sauvignon, which form the bulk of the vines.

As Monsieur Promis himself comes from an old Girondin family of Wine growers it is almost superfluous to put on record that only up-to-date methods of culture and vinification are carried out, according to the best traditions of the Sauternes country. The Château Rabaud-Promis Wines are described as extremely fine, being full and soft, acquiring with age in bottle a remarkable *finesse* and aroma, rendering them, as time goes on, all the more *recherché*. For instance, the 1897 vintage, which was originally quoted at £33 per hhd. f.o.b. Bordeaux, afterwards realised (in 1914) 8.50 fcs. per bottle f.o.b. Bordeaux.

The average yearly production from 1903 to 1912 inclusive was about twenty tonneaux. Prior to the division of the property in 1903 the estate gained the Grand Médaille d'Or, awarded in 1890 by the Agricultural Society of the Gironde; diplôme d'honneur, Paris, 1879; diplôme d'honneur, Antwerp, 1885; grande croix d'honneur, Amsterdam, 1894; grand prix (Collectivité des Iers Crus de Sauternes), Bordeaux, 1895; grand prix Rouen, 1896; diplôme d'honneur, Brussels, 1897. Since the property was divided the Wines have gained other awards, notably the grand prix (Collectivité des Grands Vins Blancs), Bordeaux, 1907.

Bordeaux firms who have purchased the Wines since 1903 include the following:—Messrs. T. de Vial and Fils, H. Gaden and Cie., Turpin Frères and Riout, H. and O. Beyerman, Hanappier and Cie., Paul Dubois and Cie., Descas Père and Fils, Delor and Cie., Barton and Guestier, Eschenauer and Cie., etc. Château bottling is regularly carried out on this estate.

CXIX.—CHATEAU SIGALAS RABAUD.

PREMIER CRU CLASSE, BOMMES. SAUTERNES.

The estate of the *old* "Chateau Rabaud" having been so recently divided—of course, comparatively speaking—much of what we have written regarding the Château Rabaud-Promis relates also to Château Sigalas-Rabaud.

Just as Wine from the commune of Bommes has been picturesquely described as "Brother of the Sauternes Wines," so also Château Sigalas-Rabaud may be regarded as the twin brother of the Château Rabaud Promis.

As will have already been seen from our preceding sketch, the Château-Rabaud estate—and consequently that part of it

comprising Château Sigalas-Rabaud—can be traced back to 1660, when, by the marriage of Mademoiselle Marie Peyronne de Rabaud to Monsieur Arnaud de Cazeau, it was brought to the Cazeau family, who retained it until 1819, when it was

acquired by a Monsieur Gabriel Deyme, or Deymes. Under that gentleman's proprietorship something like fifteen to twenty-five tonneaux of fine white Wine were being produced annually. In 1864 the property was purchased by Monsieur Henry Drouilhet de Sigalas, and, with the exception of the part disposed of in 1903, as previously detailed, it has remained in the hands of his family ever since. Monsieur G. Drouilhet de Sigalas is the present proprietor. The annual average of production is now reckoned at about thirty-five tonneaux. The cellars and *cuvier* of this Château are very finely appointed, and are capable of accommodating up to 125 tonneaux of Wine in cask, and upwards of 58,000 bottles.

The distinctions gained by the Wines from the old Château Rabaud have already been mentioned.

Château Sigalas-Rabaud Wines are well known the world over, and much appreciated and sought after, the leading houses that have purchased them directly comprising the following:—Messrs. Audy and Bonhoure, Audinet and Fils, Barton and Guestier, H. and C. Balaresque, J. Bermond and Fils, de Bourran Frères, Ed. Blanchy, Cavalier Frères and Cie., J. Chaigneau, J. Calvet and Cie., Chaperon and Morange, Paul Dubois and Cie., Descas and Cie., J. Dutrénit and Cie., Dubos Frères, H. F. Dumezil, Dupré and Fils, E. Dupont and Cie., Despujol Fils and Picq, Eschenauer and Cie., V. M. Eyber, Flouch Frères, Faure Frères, de Gernon and Cie., J. Louis Garros, G. Garde and Fils, Hanappier and Cie., H. S. Johnston, Journu Frères, Kappelhoff and Cie.,

Latrille, Lichtwitz and Cie., A. Lalande and Cie., Larronde Frères, Marceau, J. Merman and Cie., Mestrezat, Neveu and Nicoleau, Paris and Damas, Payraud and Cie., Richard and Muller, B. Riolland, Schröder and Schyler and Cie., Sauvaistre and Barraud, Southard and Fils, de Susbielle, Terrier Frères, de Tenet and de Georges, L. Tampier, T. de Vial and Fils, Jas. Vitrac, Wustenberg and Teyssonnière.

Château bottling is carried out on this estate.

CXX.—CHATEAU DE MYRAT.

DEUXIEME CRU CLASSE, BARSAC.

According to the usually accepted classification the Château de Myrat is the first among the Second Growths of the Grands Vins Blancs, and is situated at Barsac, being well known as one of the most ancient properties in that justly famous commune. In a verse from the oft-quoted poem it is referred to as "le Mirat":

De Rayne ou le Vigneau, le Coutet de Barsac,
Le Clemens, *le Mirat,* le Duroy de Preignac.

The earliest recorded proprietor of the estate appears to have been a Monsieur Perrot, who, about 1845, succeeded in producing something like sixty to eighty tonneaux of fine white Wine per annum. In 1860 it belonged to Monsieur Henri Moller, and later, when it was frequently referred to

as "Château Myrat-Broustet," it formed the property of his widow, Madame H. Moller, the output being then reckoned at about twenty tonneaux annually. In 1893 it was in the possession of Messrs. P. Flaugergues and Cie., there being a further change about 1898, when we find Monsieur P. Martineau incorporated with the name of Monsieur P. Flaugergues as proprietors. It now belongs to Monsieur P. Martineau.

The château is of a most imposing aspect, and commands an estate comprising thirty hectares, the well-situated vineyard being planted with the choicest white vine stocks, the greater part consisting of Semillon, Sauvignon, and Muscadelle.

Production at Château Myrat is now reckoned at about thirty tonneaux per annum, although, in good years, the figure has reached a total as high as forty to fifty tonneaux.

We may usefully remark here that the Wines of Barsac have been described as possessing much body, being very alcoholic and flavoury, with fine bouquet. In this connection it is worth while to note that, according to Dr. N. E. Yorke-Davies in his work on "Wine and Health ; how to enjoy both," the mean of twenty-seven determinations of different sorts of Bordeaux white Wines (Graves, Sauternes, Barsac, etc.), showed they contained 12 per cent. alcohol, and this investigator stated that an approximate quantity of 14 to 16 ounces of any such Wine may be consumed daily. Hence the great and increasing popularity of these grand white Wines.

The Château Myrat Wines, being produced from the finest vines grown on the very best soil, naturally conform to the high standard of the Barsac Wines, retaining all their well-known characteristics and realise, in consequence, high prices, both *en primeur* and as old Wines.

As to prize awards, the Myrat Wines have secured distinctions at several of the great exhibitions, including among them the diplôme d'honneur at the Bordeaux Exhibition of 1907.

Château bottling is carried out on this estate, the château bottlings being regularly quoted on the Bordeaux market.

CXXI.—THE CHATEAUX DOISY.

DEUXIEMES CRUS, HAUT BARSAC.

The Château Doisy is another of the famous Wines of Barsac, and in the classification agreed upon in 1855 appears as a Second Growth. It is a near neighbour of the celebrated

Château Climens—a First Growth Wine, as doubtless the reader will readily recall—and in point of fact it is only separated from the Château Climens estate by a road.

Formerly the fine vineyard of Doisy was an undivided property and belonged entirely to one family, which, at the death of the three children concerned, was divided into three, the parts now known respectively as—

Château Doisy-Gravas (principal subject of the present sketch).

Château Doisy-Daene (a Monsieur Daene was proprietor in 1863; hence the name. It now forms the property of Monsieur Déjean, of the firm of Messrs. Cazalet and Fils).

Château Védrines (belonging to Madame Teysonneau, who, although possessing the same right to use the word "Doisy," simply styles her property as shown).

Château Doisy
MISE EN BOUTEILLES DU CHATEAU
Haut-Barsac
(1911)
Marcel Dubroca, Propriétaire

The first of the three estates referred to in the foregoing —that of Doisy-Gravas—was bought some forty years ago by Messrs. Dubroca Frères. On the death of Monsieur Camille Dubroca, Monsieur Marcel Dubroca (Maire of Cirons),

who died in 1916, became the sole proprietor. Monsieur Marcel Dubroca bestowed a ripe experience in Wine growing upon the vineyard of Château Doisy, the reputation of which increases with every year that passes, as shown by current quotations. The Château Doisy Wines, under his unremitting care, were thus enabled to retain all the superior qualities and peculiar characteristics which alone distinguish the Wines coming from the fine estates of the First and Second Growths in this far-famed commune; indeed, the Doisy Wines, in general, are considered by connoisseurs to be quite up to the standard of the First Growths of Barsac.

Production at Château Doisy-Gravas is now reckoned at about fifteen tonneaux per annum; at Château Doisy-Védrines it is computed at twenty-five tonneaux, and at Doisy-Daëne eight tonneaux.

The Château Doisy Daëne in 1879, when it was under the proprietorship of Monsieur J. Bilot, was awarded two gold medals at the Paris Exhibition held that year, and silver medals in 1882 and 1889.

Château bottling is carried out on the Doisy-Gravas estate and also by Monsieur Déjean at Château Doisy-Daëne.

CXXII.—CHATEAU D'ARCHE.

DEUXIEME CRU CLASSE, SAUTERNES.

In the course of our notes we have had occasion now and again to advert to the fact of some of the properties being extremely ancient, even amongst

estates where long tenure passes almost unnoticed as the natural order of things. The Château d'Arche affords us yet another example of this characteristic of the magnificent old French vineyards.

It is ranked among the Grand Classed Growths, and does not fail to do its share in maintaining and sustaining the reputation of the Wines coming from the world-famed commune of Sauternes.

The estate, which is one of the most ancient and renowned in the Sauternais, would seem formerly to have been very

considerably larger in extent, and was originally known by the name of "Cru de Braneyre," but it derives its present style and title from a Monsieur d'Arche, at one time "President au Parlement de Bordeaux," who owned the vineyard and surrounding property from 1723 to 1789. From 1860 to 1893 it

belonged to a Monsieur Pierre Meric, or "Mericq," as it was sometimes spelt, as individual taste and fancy then favoured, but a few years afterwards was acquired by Monsieur Gregorie Dubédat, who is the present proprietor.

In comparison with other estates in the neighbourhood, only a smallish quantity of this famous Sauternes is made by Monsieur Dubédat at Château d'Arche, but the Wines are distinguished by their velvety softness and great finesse, and, needless to say, are in great favour. They have gained awards at various exhibitions, as follows:—Paris, 1900, gold medal; Liège, 1905, diplôme d'honneur; Milan, 1906, grand prix; Bordeaux, 1907, diplôme d'honneur.

Château bottling is carried out at Château d'Arche.

CXXIII.—CHATEAU FILHOT.

DEUXIEME CRU CLASSE, HAUT SAUTERNES.

Among the Grand Vins Blancs de la Gironde, and more especially those comprised in the group classified as the *Second Growths*, there is scarcely any commanding greater attention than the Château Filhot, which has become a great

favourite with those claiming connoisseurship of the famous White Wines.

The splendid château giving name to the vineyard formerly belonged to the family of Filhot. Through marriage it was transmitted by the Filhot family to Monsieur le Marquis Amédée de Lur-Saluces. For some time it was known as "Château Filhot and Hineaud," Monsieur Bertrand de Lur-Saluces being the then proprietor. It now, of course, forms

the property of the present Marquis. The residence, to which is attached a beautiful park, is considered to be one of the most enchanting in the district. The magnificent estate, which is managed by Monsieur Emile Garros—whose father and grandfather both held the position before him—comprises some 60 hectares, or nearly 150 acres expressed in our measurement, and is given over completely to the cultivation of White grapes, the fine vineyard being planted in the proportion of two-thirds of Sémillon to one-third of Sauvignon, this combination having been found to produce the super-excellent Grands Vins de Sauternes, the estate, of course, being situated in the commune of this name. The château itself is about the same distance from the village of Sauternes as Château Yquem, the latter lying to the north and Château Filhot to

the south; but notwithstanding this proximity we are given to understand that the grapes at Château Filhot do not reach so high a degree of perfection as at Yquem, and whilst at Château Yquem the degrees of alcohol in the new Wines vary only between 14.5 degrees and 15 degrees (taking averages of a number of years), at Château Filhot they vary from 12 to 14 degrees. At Château Filhot very large quantities were produced in the years 1847, 1848, 1849, 1850, 1851, and again in 1858 and 1860. There were ten tonneaux of Wine made in 1873, 100 tonneaux in 1874, 110 tonneaux in 1896, and 25 tonneaux in 1897. Production is now computed as being an average of nearly 100 tonneaux yearly. In this connection it is as well to bear in mind that the Wines of the Sauternes district show greater variation than those of any other part

of the Gironde as regards the quantity and quality of the Wines made from year to year, which any typical " curve of production " would show.

The prices paid for the new Wines used to vary in the same proportion as the quality and, to a certain extent, scarcity of the Wines produced each year, but this is no longer so in many cases since the custom of *abonnement* was introduced. In pre-war days the record high price paid for Château Filhot was £120 per tonneau in 1861, 1884 and 1890, and the record low price £26 in 1866; £30 was the price paid in 1889. The Filhot vintages—very fine White Wines, ranking, as we have already indicated, among those of the Second Growths—have always been sold direct to the first-class Bordeaux houses. The 1908 and 1909 vintages were sold by *abonnement*, in thirds, to Messrs. Barton and Guestier, Messrs. J. Calvet and Cie., and Monsieur J. L. Garros respectively.

Château bottling is carried out at Château Filhot. The privilege was granted for the first time in 1874, and it has been given since in all years except 1879, 1882, 1897, 1902, 1903 and 1910. Château bottlings of the vintages 1881, 1888 to 1891, 1895, 1896, 1899, 1900, 1904, 1906 to 1909, 1911, etc., were available on the Bordeaux market about the time of the outbreak of war, the prices averaging four to five francs per bottle at Bordeaux. A facsimile of the Château label, etc., is appended. As the reader will perceive, the label is old-worldly in design, but very effective, as well becomes a magnificent Wine.

CXXIV.—CHATEAU BROUSTET-NAIRAC.

DEUXIEME CRU CLASSE, HAUT BARSAC.

The vineyard known in former days as "Broustet and Nairac," but now generally shortened to "Broustet," is situated at Barsac, canton of Podensac, and comprises an area of 14 hectares, or equivalent to about 35 English acres. It is planted with fine vine-stocks—Sémillon, Sauvignon, and one-sixth Muscadelle—a proportion frequently favoured in this part of the White Wine country.

According to competent judges, the greatest care is bestowed upon cultivation and to the various operations necessary in the vineyard, more especially to the selection of the vines and to the special mode of pruning which is practised in the Sauternais.

It is due to this careful selection of the vine-stocks and the superior methods of cultivation that the vintage recently on this estate was of no less quantity than 33 tonneaux—that it to say, an average of $2\frac{1}{2}$ tonneaux to the hectare. This figure is above the average for vineyards situated in the famous White Wine district. The estate, which from about 1845 to 1860 belonged to Monsieur Capdeville, formerly produced about 40 to 50 tonneaux. It was afterwards united to the Château de Myrat which belonged to the same proprietress, Madame Veuve H. Moller, and produced 12 to 18 tonneaux in 1868. The production in 1906 was 17 tonneaux, and the wines exhibit in normal years all the well-defined Barsac characteristics.

At present the estate forms the property of Monsieur G. Supau, to whom, in 1906, the Comice Agricole de Podensac awarded a silver medal for the excellence of his vineyard.

CXXV.—CHATEAU CAILLOU.

DEUXIEME CRU CLASSE, HAUT BARSAC.

The Château Caillou, purchased by Monsieur Joseph Ballan in 1907, has since that period been the object of important improvements which will shortly carry its average annual production to no fewer than 40 tonneaux. In 1845 the production was 25 to 30 tonneaux, in 1860 20 to 25, 1868 10 to 15, and in 1908 eight tonneaux.

The estate, consisting of 15 hectares, in situated in the Haut Barsac on a fertile slope of clay and limestone soil, between the Château Climens, Ier Crû, and the Château Myrat, Deuxième Crû, planted entirely with the finest vine-stocks of the Sauternais. It produces Wines which distinguish themselves by their aroma, their softness, and, above all, their

sève, of exquisite finish. For about forty years it belonged to the Sarraute family.

In 1878 the Château Caillou Wines, when the vineyard was still in the hands of Monsieur Sarraute, were awarded a gold medal at the Paris Exhibition held that year. They are, as shown by the heading, classed among the best Second Growths.

In 1911 the Comice Agricole de Podensac awarded to Monsieur Joseph Ballan a silver medal for the excellent upkeep of his vineyard.

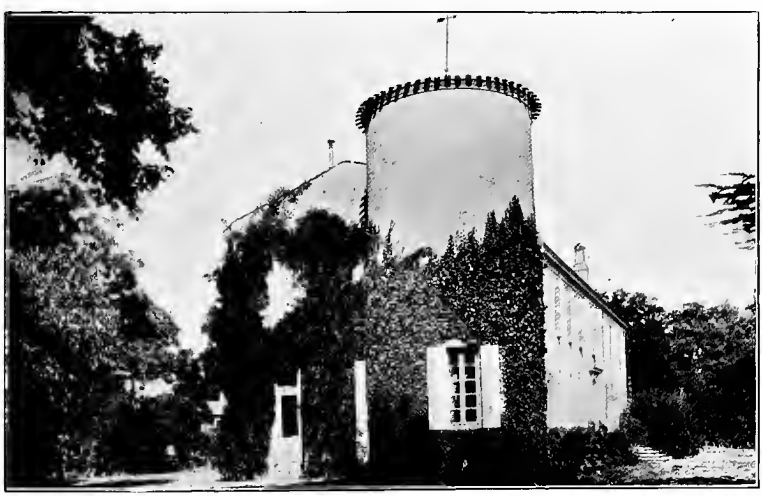
Nor must we omit to mention that Monsieur Ballan is also proprietor of the " Domaine de Beaulac," which property he acquired in 1911. This particular estate formerly belonged to Monsieur Camille Barbe. The vineyard is situated between the Château Climens and the Château Védrines, not far from the Château Caillou, and its position is, therefore, exceptional. The vineyard is planted with choice vinestocks, like the other property of Monsieur Ballan, and we understand that in the opinion of those well qualified to judge it produces a Wine possessing all the qualities of the Grands Crûs. Five tonneaux were made in 1908.

On page 359 will be found a reproduction of the label as used for the Château Caillou Wines, the said label being printed " gold-on-white."

CXXVI.—CHATEAU SUAU.

DEUXIEME CRU CLASSE, BARSAC.

Château Suau is one of the classed growths from the famous district of Barsac with which we have to deal, viz., châteaux comprised in the usually accepted classification of the celebrated White Wines, and must not be confused with another château of the same name, situated in a totally



different part of the country, namely, the Entre-deux-Mers, although this latter district, of course, produces excellent Wines of its own, which are quite well known.

Château Suau, at Barsac, was long ago classed among the best of the Second Growths, the estate and vineyard being

situated on soil particularly well suited for the production of its famous Wines. It is now in the proprietorship of Monsieur Emile Garros, but formerly belonged to Madame Marion, who held the property in 1845, and later to Monsieur Jean Marion, who was proprietor in 1868, and subsequently Madame Chaine.

The Wine was awarded a silver medal at the Paris Exhibition held in 1889.

Monsieur Garros has bestowed particular pains on the vineyard ever since it came into his care, and has succeeded in bringing up the total annual quantity made to that formerly obtaining, namely 15 to 18 tonneaux (production in the very earliest years of which there is any record having been 18 to 20 tonneaux). These figures relate solely to the White Wines of Château Suau, but about eight tonneaux of an excellent Red Wine are also annually produced

CXXVII.—CHATEAU DE MALLE.

DEUXIEME CRU CLASSE, PREIGNAC, SAUTERNES.

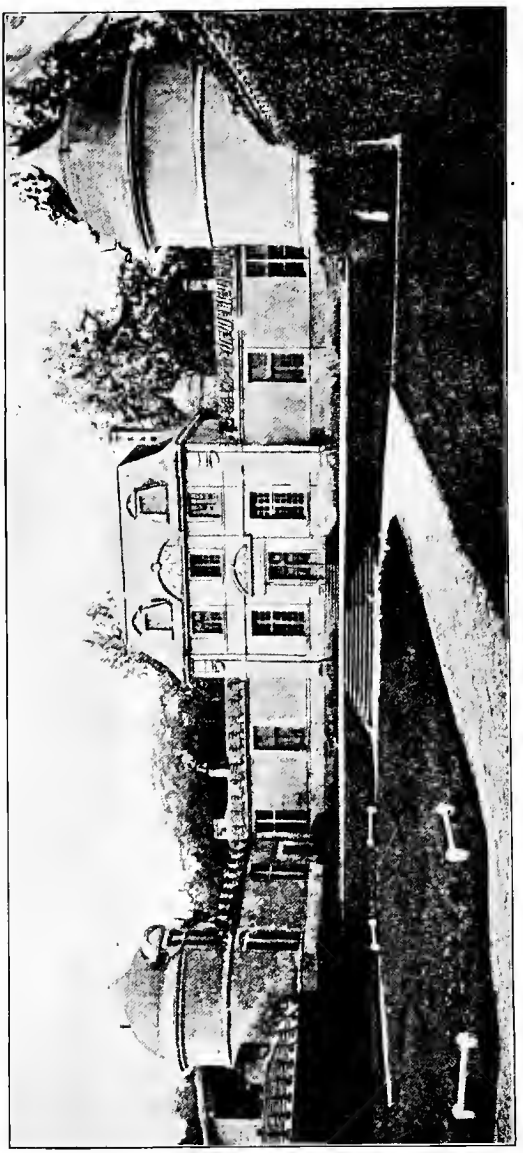
The Château de Malle—a famous Second Growth Wine—is situated in the commune of Preignac, which is bounded on the north by Barsac, on the south by Sauternes, and on the east by Bommes—all districts whose names are household words amongst connoisseurs of fine light Wines. In 1793 it formed the property of Count Alexandre de Lur-Saluces. In 1842 it belonged to Count Henri de Lur-Saluces, but since 1885 has been held by Count Pierre of the same name. The name is sometimes incorporated in the title of the Wine, so that it is frequently referred to in trade price-lists, etc., as "Château de Malle de Lur-Saluces."

The soil on which the vines are grown is composed of what is technically known in France as *graves* and *d'argile graveleuse*, and it is to this fortunate mixture that the Wines owe their aromatic *sève* and finish. They are much sought after in England, and also in Belgium, where they are well-known and much appreciated.

The château was built by the fifth ancestor of Count Pierre de Lur-Saluces, who is the cousin of the Marquis de Lur-Saluces, owner of Château d'Yquem, which is only four kilometres from Château de Malle.

Production has varied considerably. About 1845 it was from 80 to 100 tonneaux per annum. From 1847 to 1858 it averaged 35 tonneaux annually, but we ought to mention that

comprised in this period were years like 1854, 1855, 1856 and 1857, when only 2, 8, 10 and 9½ tonneaux respectively repre-



CHATEAU DE MALLE.

sented the output. In 1868 it was about 70 tonneaux, whilst in 1908 the quantity made was only 25 tonneaux.

Since some considerable period the Wines of Château de Malle have only been sold by Count Pierre de Lur-Saluces "bottled at the château cellars," with full château marks,

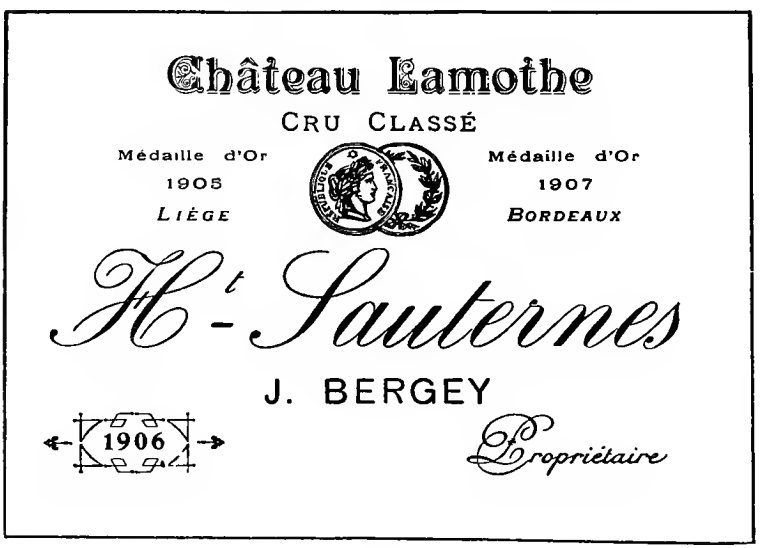
as shown by the illustrations. The 1895, 1902 and 1906 Wines, all château bottled, of course, were in great demand.

CXXVIII.—CHATEAU LAMOTHE.

DEUXIEME CRU CLASSE, HAUT-SAUTERNES.

There are quite a number of vineyards—mostly producing red Wines—named "Lamothe," but the subject of the present notes is, of course, the white Wine classified as a Grand Vin Blanc, Second Growth.

The Château Lamothe vineyard is situated in the world-famous commune of Sauternes, and has been in existence a very long time. Nearly three-quarters of a century ago, or, to be more precise, in 1845, it belonged to a Monsieur Espagnet, and whilst in his proprietorship the estate produced annually about eight to ten tonneaux of fine



white Wine. A Madame Veuve Baptiste is stated to have been proprietress in 1860. In 1868 the proprietors were Messrs. Massieux and Dietz—when it was known as " Château Lamothe-Massieux,"—and when production was reckoned at from 15 to 20 tonneaux per annum. In 1905 Monsieur Joseph Bergey became proprietor and is the present owner. In this gentleman's experienced hands the vineyard has undergone important improvements, among others the thorough reconstitution of the vinestocks in order to improve not only the quantity of the Wines produced, but also their quality. Normally Monsieur Bergey counts upon a production of about ten tonneaux annually.

The Lamothe Wines are well-known both on the Continent and in England, although they are, perhaps, not so frequently met with on this side as formerly. They have been shown three times at exhibitions—Liège 1905, Bordeaux 1907, and Lyons 1914—and on each occasion were awarded a gold medal.

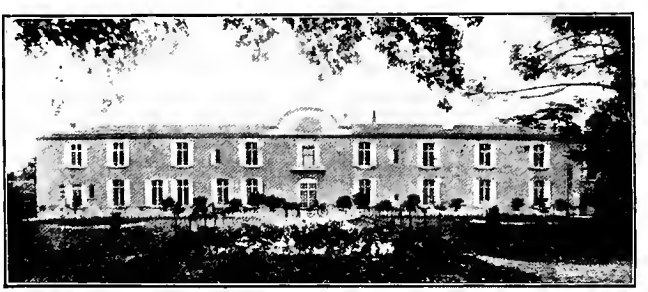
The Château Lamothe-Espagnet (Sauternes), contiguous with the above property, is held by Monsieur Numa Espagnet—a relative of the Monsieur Espagnet previously referred to—and in 1916 this vineyard produced six tonneaux. Ordinarily the production of fine white Wine at Château Lamothe-Espagnet is reckoned at about eight tonneaux.

CXXIX.—CHATEAU LA MONTAGNE.

DEUXIEME CRU CLASSE, PREIGNAC, HAUT SAUTERNES.

The Château la Montagne is the last of the Grand White Wines to be dealt with. It is situated on the confines of the communes of Preignac and Sauternes.

As at Sauternes, only the finest vine-stocks are cultivated, comprising the Sémillon, Sauvignon and Muscadelle, all of which are grown with the greatest care. The grapes are



gathered, berry by berry, when of the requisite degree of ripeness for wine-making, the vineyards being gone over repeatedly so as to ensure only suitable grapes being picked.

The ancient estate of La Montagne, known also by the name of Château Bastor-la-Montagne, comprises one of the most beautiful vineyards in the district, and is magnificently situated not only as regards soil, but as regards position, as indicated above. Altogether the estate has a superficial area of 160 hectares, of which 70 hectares form the vineyard. The proprietor is Colonel René Milleret.

The wines from this Château, which are held in high reputation by the trade at Bordeaux, are distinguished by great *finesse* and remarkable *sève*, and are classed among the best Second Growths. The records show that the Château has always produced very large quantities of fine white Wine, and the average production is reckoned at about 100 tonneaux. Gold medals were awarded to the proprietors at the Paris Exhibitions of 1889 and 1900; at Liège 1905, and at the Franco-British Exhibition, 1908.

The list of Bordeaux firms who have purchased the Château La Montagne wines at different times includes the following:—Messrs. Barton and Guestier, Brandenburg Frères, J. Calvet and Cie., Cruse and Cie., Delor and Cie.,

Descas Père and Fils, Paul Dubois and Cie., Dubos and Fils Frères, Eschenauer and Cie., Eyber and Cie., Flouch Frères, Gaden and Cie., Nath. Johnston, A. Lalande and Cie., Latrille Fils, Min. Marceau and Cie., Mestrezat and Cie., L. Rosenheim and Fils, Schröder and Schyler and Cie.

A portion of the vintage has often been bottled at the Château.

The Château de Pleytegeat—a magnificent old property dating back to the sixteenth century—also belongs to Colonel Milleret.

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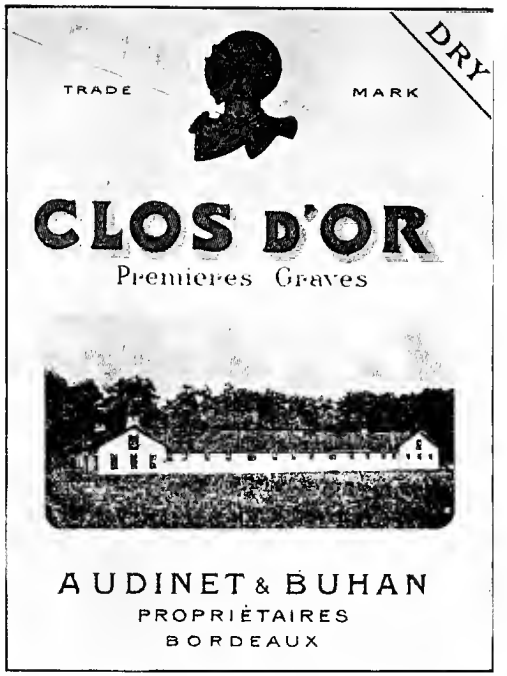
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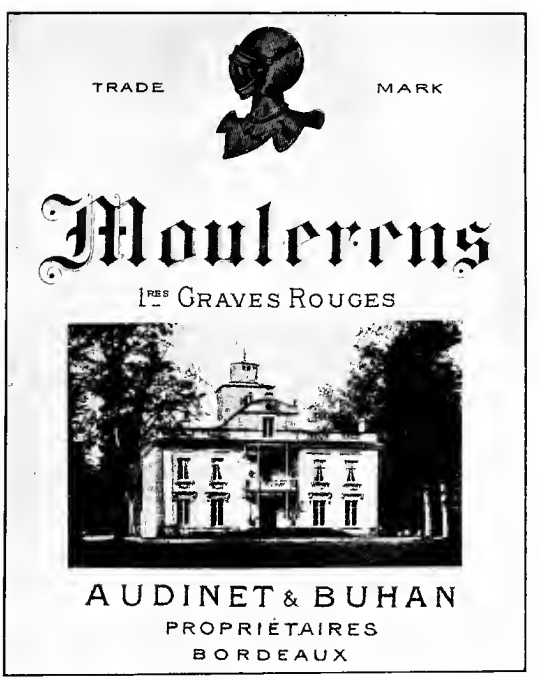
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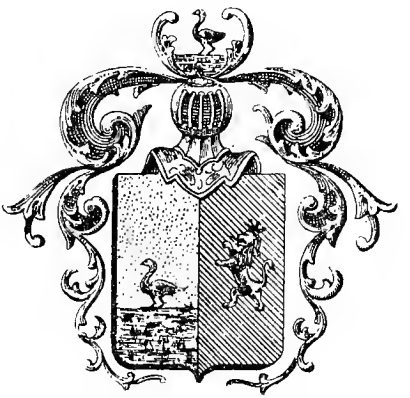

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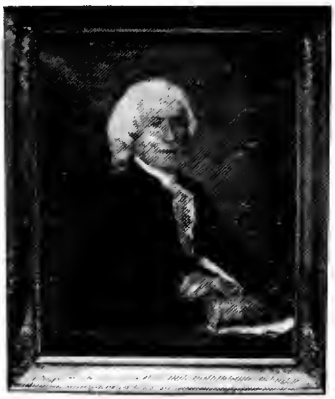

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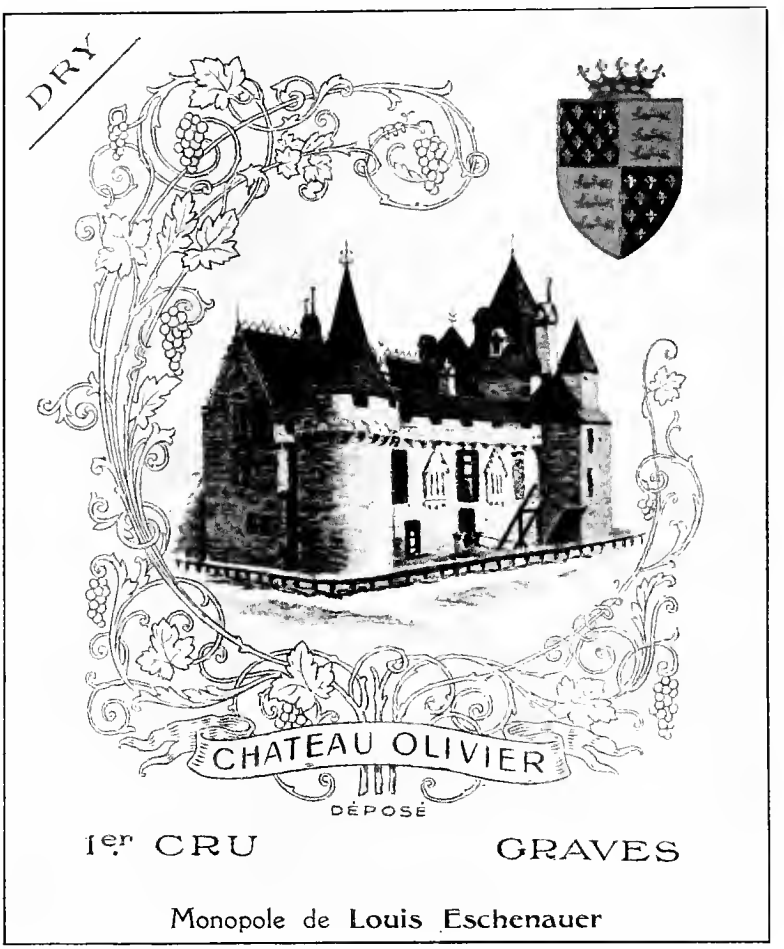

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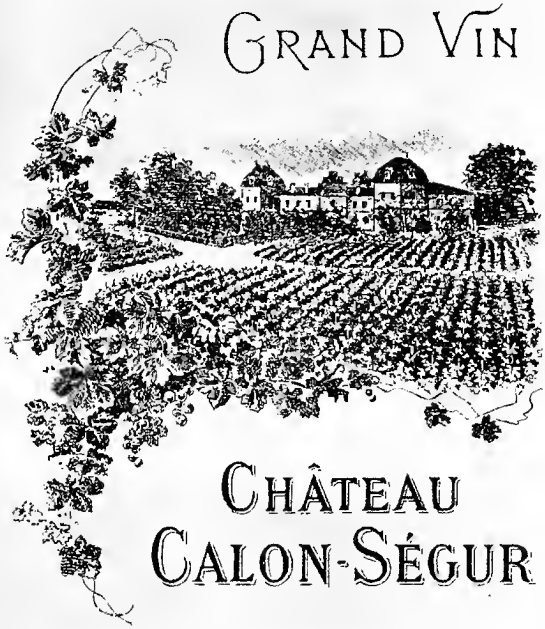

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